

THE OFFICIAL



# Five Nights at Freddy's

COOKBOOK



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# Five Nights at Freddy's<sup>TM</sup>

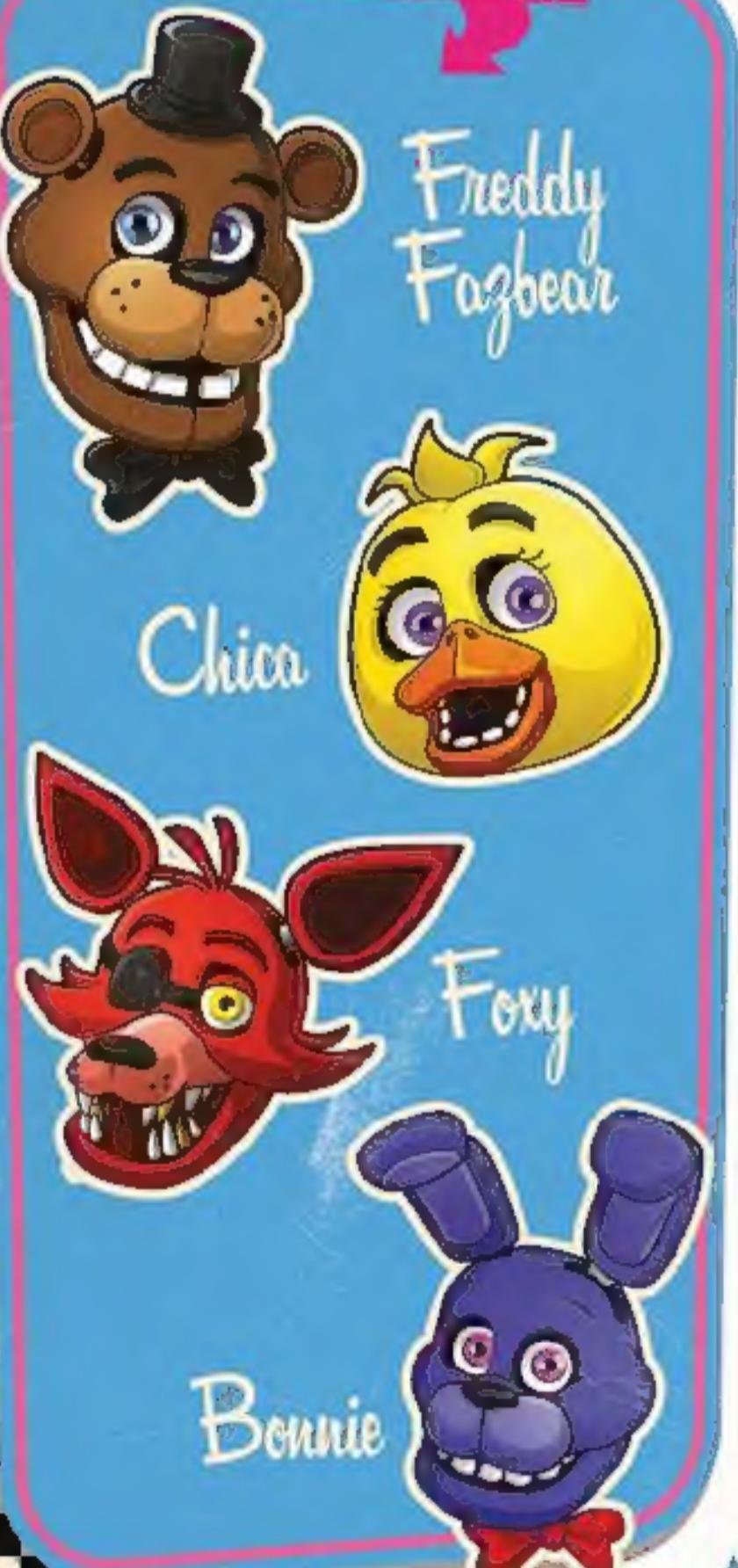
COOKBOOK

By Rob Morris

Scholastic Inc.

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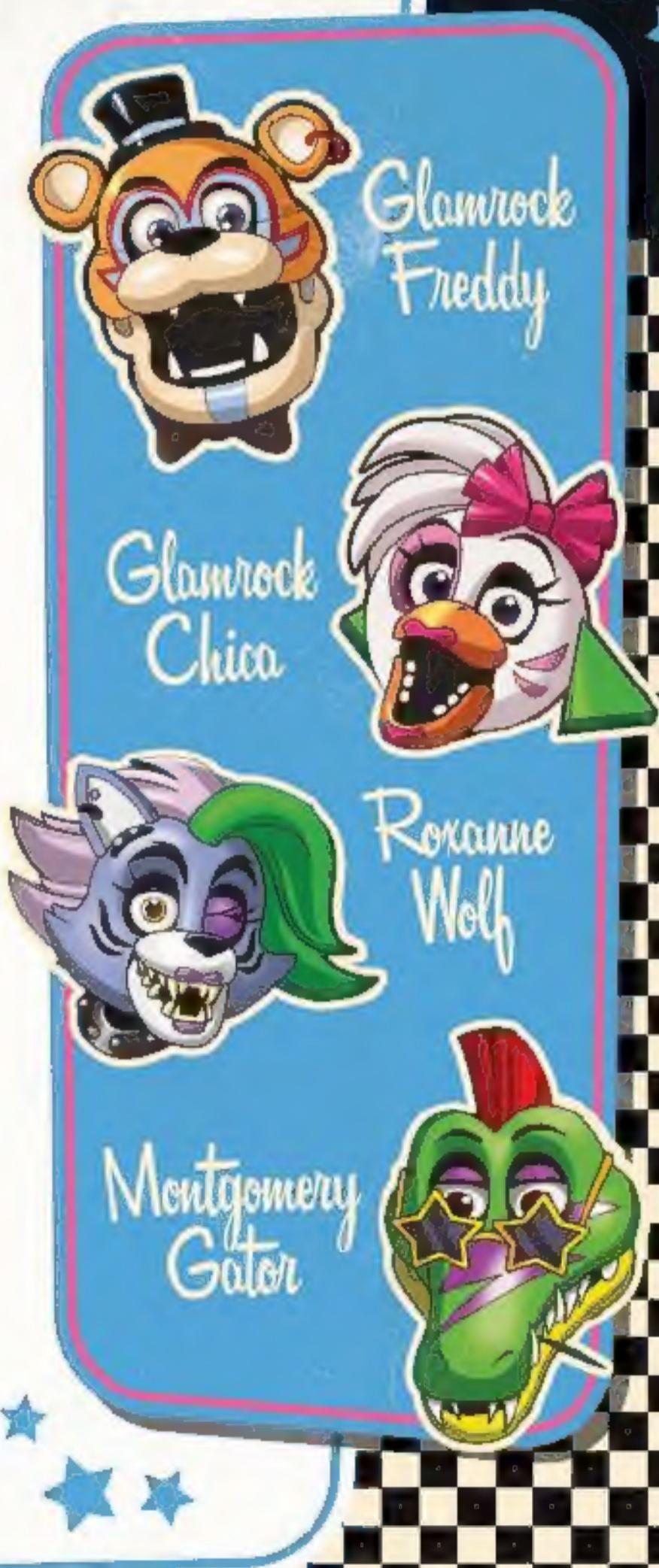
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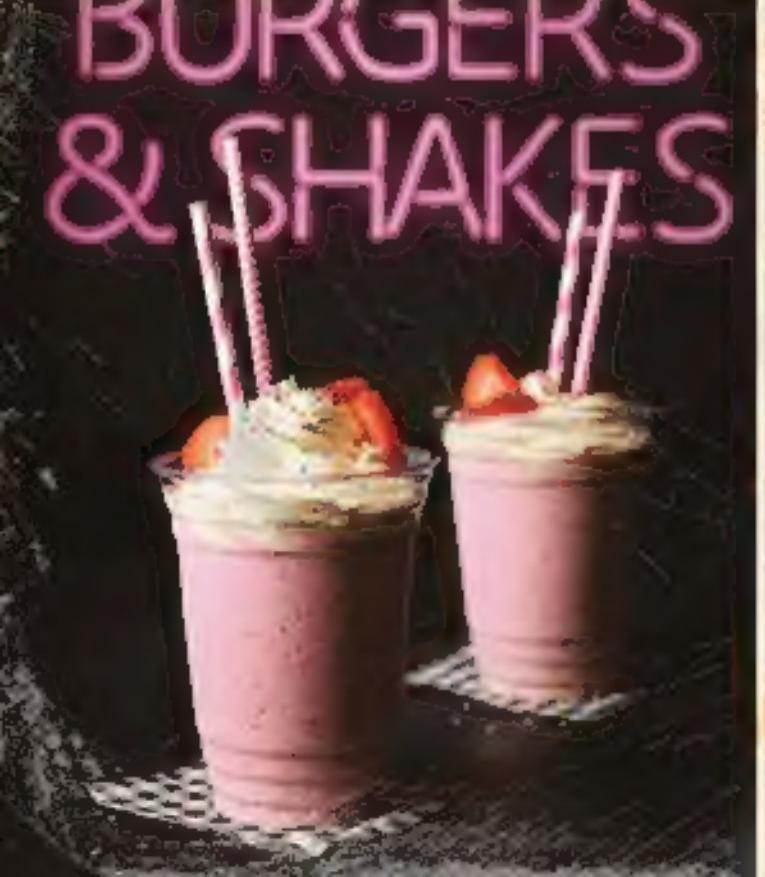
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# Get Ready for **FREDDY'S FOOD!**

Are you feeling horribly hungry? In need of lip-licking inspiration to serve the perfect plate tonight? Don't frighten yourself with such foody thoughts, because Freddy Fazbear is here with a huge helping of delicious dishes to keep your belly seriously stuffed!

Friends, family, and visitors to your Pizzaplex (or perhaps just your kitchen, if for some reason you don't do your cooking in an entertainment complex of arcade games and rides) will love the Freddy-themed recipes inside this mouthwatering guide. From all you need to have and know for creating perfect pizzas with tasty toppings to delightful burgers, meaty treats, classic sharing dishes, and something sweet to follow, your *Five Nights at Freddy's* cookbook has it covered. Looking for "not meat" dishes? There's plenty of those, too.

The pages are action packed and take you on a cooking crash course through the fun, and potential pitfalls, of Freddy Fazbear's Mega Pizzaplex. You'll meet lots of interesting animatronic characters along the way, including Roxanne, Chica, and Monty, and discover what's lurking on their menu. Whether you're a full-on Freddy fanatic or a first-time visitor to the Pizzaplex, you're guaranteed to enjoy the mega meals, super snacks, and drinks that'll make you drool. Actually, is it wise to drool over your food? Probably doesn't help the flavor, so best not.

It's time to serve a plate to make Freddy proud!

**LOCAL NEWS**  
Local pizzeria threatened with shutdown over sanitation. Local pizzeria Freddy Fazbear's Pizza has been threatened again with shutdown over reports of foul odor coming from the much-loved animal mascots. Police were contacted when parents reportedly noticed what appeared to be blood and mucus in the eyes and mouths of the mascots. One and them to "reanimated carcasses."

# Your Guide to the **MEGA PIZZAPLEX**



## PIZZAPLEX-PARTY!

The Pizzaplex, or Freddy Fazbear's Mega Pizzaplex as it is officially known, is a triple-level complex full of adventure. More than just a place to grab a bite to eat and relax in your dining chair, it's a central hub acting as an entertainment zone with plenty to keep guests busy.



# Fazer Blast



Between your mouthfuls of lovely pizza and whatever else you sumptuously select from the offerings around the Pizzaplex, you should also know the various attractions here. There's the Fazcade arcade center, Bonnie Bowl bowling alley (visitors with a sweet tooth shouldn't miss the ice-cream parlor), and the Fazer Blast laser tag arena. Monty's Gator Golf and the Roxy Raceway are just a couple of other cool areas to explore. The Pizzaplex can be a tough place to survive—please avoid Vanessa the security guard—but with a hearty dish inside you helping to fuel your efforts, there's always hope.

## MISSING CHILDREN

Five children now reported missing.  
Suspect convicted.

Five children are now linked to the incident at Freddy Fazbear's Pizza, where a man dressed as a cartoon mascot lured them into a back room while the suspect has been charged, the bodies themselves were never found. Freddy Fazbear's Pizza has been fighting an uphill battle ever since to convince families to return to the pizzeria. "It's a tragedy."

## Roxy Raceway



## Monty's Gator Golf



## Freddy-Fact

In the Faz-Pad restaurant, gorgeous dishes on the menu include Freddy fried rice, pineapple and shrimp tempura, and korma chunks. Fried Brussels sprouts? No thanks!



# PIZZAPLEX

# KITCHEN SAFETY

You'll be buzzing more than an animatronic on 10,000 volts to get started on your first day in our kitchens, but this is an important safety alert before you do. These quick kitchen rules are crucial.

## Pre-Cooking

1

**WASH  
YOUR  
PAWS!**



OR ELSE.

EMPLOYEES MUST

**WASH HANDS**

1 LOCATE SINK

2 DETERMINE CORRECT WATER TEMPERATURE

3 USE SOAP

4 RUB HANDS TOGETHER FOR 20 SECONDS

LONGER THAN 20 SECONDS CONSTITUTES AN UNPAID BREAK

5 DRY YOUR HANDS AND GO BACK TO WORK!

2

Wear an apron to protect clothing and tie long hair back.

3

Check the recipe list carefully first and make sure you have all the ingredients ready.

4

Keep the area where you're cooking clean and tidy.

IN THE KITCHEN...

**TIE UP YOUR HAIR!**



**UNSAFE**



**SAFE**

# *During Cooking*

5

If you're not an adult, then you must have one with you to help with sharp knives and operating hot ovens and stoves. Always chop away from yourself when using a blade.

6

Protective oven mitts must be used when putting anything in and out of the oven.



# *After Cooking*

7

Allow piping-hot food to cool a little before tucking in. Don't rush in as if it's a manic Mazercise fitness session!

8

Always clean up after cooking and don't leave hazards around for others to find.

9

Once your shift at the Pizzaplex is over, make sure you leave before dark.

**REMEMBER  
TO  
SMILE!**



WE'RE WATCHING.

## **BE CAREFUL!**

Sometimes if your food and ingredients are not handled properly, you may become unwell. Always rinse vegetables, fruit, and herbs before using them. Keep raw meat and fish away from other foods. Try to chop raw meat and fish on a separate chopping board, and wash the board and your hands after doing so. Thanks for paying attention to this while working at the Pizzaplex!

**100% OF FATAL ACCIDENTS INVOLVE HUMAN BEINGS**







# Freddy Fazbear's PIZZA

Pizzas are the only place to begin your cooking extravaganza with Freddy Fazbear. As the "front man" of a band, Freddy doesn't mind you adding a touch of glamour to your work in the kitchen to give your pizzas some entertaining twists. Check out the delicious dipping sticks, doughy treats, and cheesy garlic pizza bread in this section, too. Yum!

# PIZZAPLEX MASTER DOUGH



## MAKES 4 PIZZA BASES

PREPARATION TIME  
30 MINUTES

RESTING TIME  
1 HOUR

## WHAT YOU WILL NEED

Generous 1 1/2 cups/13 fl oz/375 ml lukewarm water  
2 1/2 tsp/1/2 oz/7 g dried yeast  
1 tsp sugar  
3 3/4 cups/1 lb 2 oz/500 g unbleached bread flour, plus extra for dusting  
1/2 cup/3 1/2 oz/100 g fine semolina  
1 tsp salt  
4 tbsp olive oil, plus extra for greasing

1. In a bowl, mix the warm water, yeast, and sugar together and leave to one side until foamy.
2. Combine the flour, semolina, and salt in a large mixing bowl. Make a well in the center and pour in the foaming yeast liquid and olive oil. Using the handle of a wooden spoon, bring the mixture together to form a dough.
3. Tip the dough onto a lightly floured surface and knead for about 10 minutes until the dough becomes smooth. Brush the inside of a large bowl with olive oil and place the dough in it. Cover with a clean dish towel and leave in a warm place until doubled in size—about an hour should do the trick.
4. Tip the dough onto a lightly floured surface and roll into a log shape. Divide the dough into four even portions. Using a rolling pin, roll the dough out to about 12" in diameter and top with whatever you like. Cornmeal or fine semolina is great to stretch pizza dough.



### Freddy's Top Tips!



THIS IS A WARNING!  
The Pizzaplex is not all it seems.  
Don't get caught here at night.  
The animatronics are coming to life!!!  
Be careful out there.

# EASY REEX PIZZA SAUCE

The #1 REEX PIZZA SAUCE  
You can make it from scratch or buy it frozen! You can just pour it on!



## WHAT YOU WILL NEED

14 oz/400 g can of chopped

to taste

1. Strain the canned tomatoes through a sieve into a bowl.

Rough the mesh with the





# Freddy Fazbear's PEPPERONI X-PRESS



## MAKES 2 PIZZAS

PREPARATION TIME  
20 MINUTES

COOKING TIME  
12-15 MINUTES

### WHAT YOU WILL NEED

All-purpose/plain flour  
or semolina, for dusting  
2 balls of Pizzaplex Master Dough  
(see page 14)  
1 cup/4½ oz/120 g Easy Plex Pizza  
Sauce (see page 15)  
½ cup/5 oz/140 g grated mozzarella  
cheese  
24 slices pepperoni  
2 tbsp capers (optional)  
Fresh arugula/rocket, to garnish

1. Preheat the oven to 425°F/220°C/gas mark 7. If you are using a pizza stone, put that in the oven to heat up.
2. On a lightly floured surface, roll or stretch out a ball of the dough until it measures roughly 11 inches/28 cm in diameter. Repeat to roll out the other pizza.
3. Spread half the Easy Plex Pizza Sauce over each of the bases, leaving a thin edge bare for the crusts.
4. Sprinkle half the mozzarella cheese over each base. Divide the pepperoni between the pizzas and scatter each with capers.
5. Cook for about 12-15 minutes until the cheese is bubbly and you have a nice golden crust.
6. Cut each pizza into 8 slices and sprinkle arugula leaves on top of each slice.

## Freddy Fact

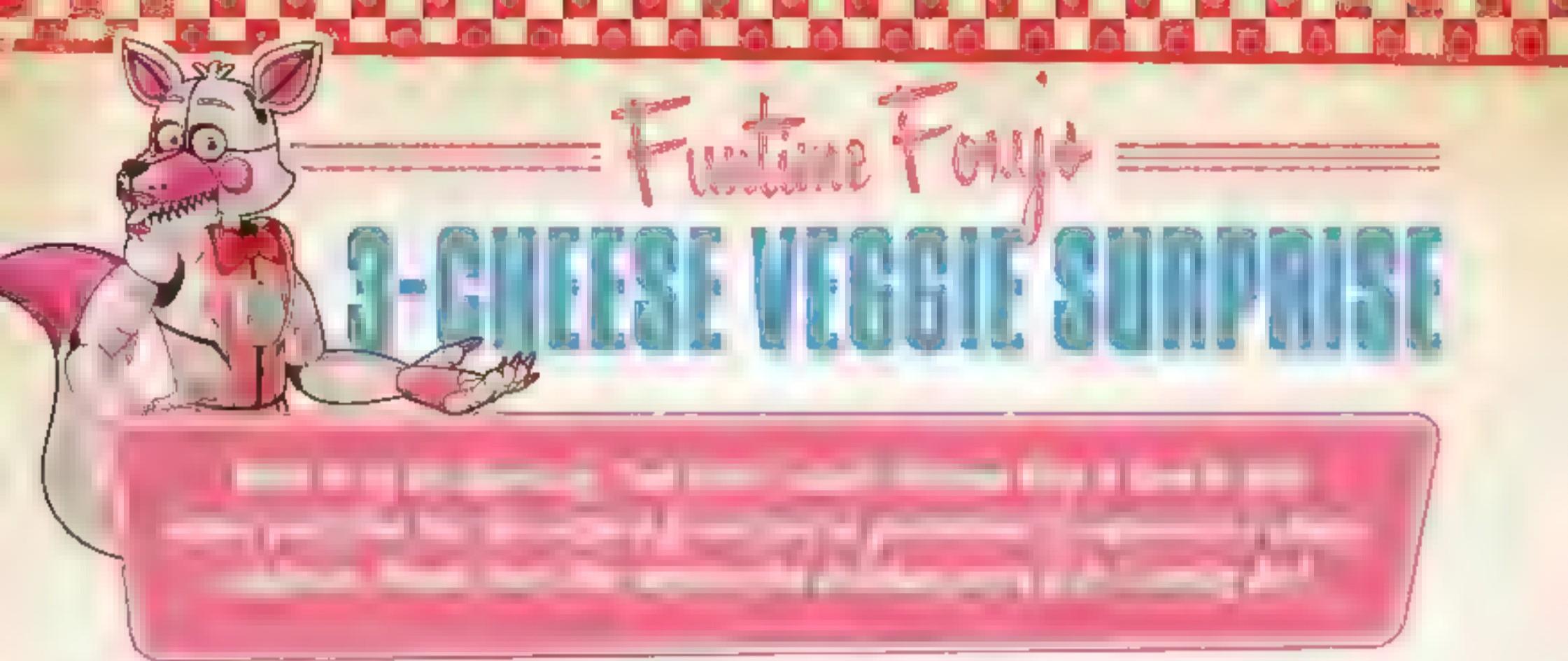
Freddy Fazbear likes his pizzas  
unusual quick toppings, like...  
this weird piece of  
food tech. It's a race car wheel  
that turns into a pizza!



PIZZA

FREDDY  
FATZBEAR





# Fun-Time Food

## 2-CHEESE WIGGLE SURPRISE

MAKES 2 PIZZAS

PREPARATION 20 MINUTES

COOKING TIME 12-15 MINUTES

### WHAT YOU WILL NEED

All-purpose/plain flour  
or semolina, for dusting  
2 balls Pizzaplex Master Dough  
see page 4  
8 cup/3½ oz/100 g Easy Flex Pizza  
Sauce (see page 15)  
8 cup/2¾ oz/80 g grated  
mozzarella cheese  
8 cup/3½ oz/100 g Taleggio  
cheese  
dried roasted red bell pepper  
drained and roughly chopped  
medium zucchini/courgette  
1 small  
1 tbsp chopped parsley  
1 tbsp/½ oz/20 g pine nuts  
Fresh basil and freshly grated  
Parmesan cheese, to serve

1. Preheat the oven to 425°F/220°C/gas mark 7. If you are using a pizza stone, put that in the oven to heat up.
2. On a lightly floured surface, roll or stretch out a ball of the dough until it measures roughly 11 inches/28 cm in diameter. Repeat to roll out the other pizza.
3. Spread half the Easy Flex Pizza Sauce over each of the bases, leaving a thin edge bare for the crusts.
4. Sprinkle half the mozzarella over each base, then add little dots of Taleggio to the edge of the crust. Add the chopped bell pepper, sliced zucchini and chopped parsley. Finally, sprinkle the pine nuts over the top.
5. Bake the pizzas for about 12-15 minutes until the crusts are golden. Just before serving, tear up the basil and add it to the pizza, then grate some Parmesan over the top and enjoy.





# Freddy's GARLICY PIZZA TWIRLS AND SPICY DIP



## MAKES 10 TWIRLS

PREPARATION TIME  
20 MINUTES

COOKING TIME  
10 MINUTES

## WHAT YOU WILL NEED

All-purpose/plain flour  
or semolina, for dusting  
ball of Pizzaplex Master Dough  
see page 4  
2 tbsp/1 oz/30 g butter  
3 garlic cloves, crushed  
1 tsp chopped fresh parsley  
2 tbsp Easy Plex Pizza Sauce  
(see page 15)  
1 cup/1½ oz/50 g grated  
mozzarella cheese  
1 tbsp finely grated Parmesan  
cheese

### FOR THE DIPPING SAUCE

3 tbsp Easy Plex Pizza Sauce  
(see page 15)  
1 tsp hot pepper chilli flakes  
1 tbsp olive oil

1. Preheat the oven to 425°F/220°C/gas mark 7 and line a baking sheet with parchment paper
2. On a lightly floured surface, roll the pizza dough to a rough rectangular shape measuring 14 x 8 inches/35 cm x 20 cm
3. Soften the butter in the microwave, then mix in the crushed garlic and chopped parsley. Brush the garlic butter over the base, right to the edges. Spread the tomato sauce on the base, then sprinkle the mozzarella and Parmesan cheeses on top
4. Starting from a long edge, roll the dough into a tight cylinder shape. Using a serrated knife, cut the dough into slices about 1¼ inches/3-4 cm thick and place them onto the lined baking sheet with the cut sides facing up. Bake for about 10 minutes until golden.
5. While the dough twirls are cooking, make the dipping sauce by mixing the tomato sauce with the hot pepper flakes and olive oil. Spoon it into a small bowl
6. Serve the dough twirls with the dipping sauce

Talking of twists and turns, remember never to turn away and take your eyes off endoskeletons. If you do, they will move and attack!







# Circus Baby's

# CHEESY GARLIC BREAD

WITH SWEET BALSAMIC ONIONS



4 SERVINGS

PREPARATION TIME  
20 MINUTES

COOKING TIME  
30 MINUTES

## WHAT YOU'LL NEED

Large red onion, sliced

3 tbsp balsamic vinegar

1bsp sugar

All-purpose/plain flour  
or semolina, for dusting

2 balls Pizzaplex Master Dough  
see page 4

3½ tbsp/1¾ oz/50 g butter

4 big garlic cloves, crushed

1tbsp chopped parsley

Scant 1 cup/3½ oz/100 g grated  
mozzarella cheese

1. Put the red onion, balsamic vinegar, sugar, and 2 tablespoons of water in a small saucepan and cook over a low heat until the onions are sticky, 10–15 minutes. Remove from the heat and leave to cool. Meanwhile, preheat the oven to 425°F/220°C/gas 7.
2. On a lightly floured surface, divide the dough into four portions and using a rolling pin, stretch out to whatever shapes you like, making them roughly  $\frac{1}{4}$  inch/1½ cm thick. Place onto a pizza screen, if using.
3. Soften the butter in the microwave, then stir in the crushed garlic and chopped parsley. Spread the garlic butter over the pizza bases, leaving a  $\frac{3}{4}$  inch/2 cm crust bare around the edge. Sprinkle the mozzarella cheese on top.
4. Dot the sticky onions over the garlic bread, then place in the oven for about 12 minutes, until the cheese is bubbling and the crust is golden. Slice and eat while they are hot.





# Fazbear's DUNKING CINNAMON STICKS *with chocolate sauce*



## MAKES 10



PREPARATION TIME  
20 MINUTES



COOKING TIME  
12 MINUTES

## WHAT YOU WILL NEED

All purpose plain flour for dusting  
1 ball of Pizzaplex Master Dough (see page 14)  
2 tbsp/1 oz/25 g butter, melted  
2½ tbsp/1 oz/25 g superfine/caster sugar  
1 tsp ground cinnamon

## FOR THE CHOCOLATE SAUCE

1 cup/¾ oz/50 g bittersweet dark chocolate  
2 tbsp/1 oz/25 g butter  
½ cup/4 fl oz/125 ml heavy/double cream  
1 tbsp sugar

1. Preheat the oven to 425°F/220°C/gas 7 and line a baking sheet with parchment paper.
2. On a lightly floured surface, roll the dough out to a rectangle measuring roughly 12 x 8 inches/30 x 20 cm. Cut the dough in half sideways. Brush one of the halves of dough with the melted butter, saving some for a final brush over before they go into the oven.
3. In a small bowl, mix together the sugar and cinnamon. Sprinkle three-quarters of the sugar mix over the buttered dough, then lay the unbuttered dough half on top. Using a rolling pin, gently roll to press the two halves together. Cut the dough into 10 even strips, roughly 1 inch/2.5 cm in thickness. Brush the tops of the strips with the remaining butter and sprinkle the remaining sugar on top.
4. Holding a strip at one end, twist it a few times to form a spiral and place onto the baking sheet. Repeat to make 10 sticks. Cook for about 10–12 minutes until golden.
5. While the sticks are cooking, make the chocolate sauce. Place all the ingredients in a small saucepan and gently warm over a low heat, stirring every so often, until you have a sticky chocolate sauce.
6. Pour the chocolate sauce into a small bowl and serve with the sticks.



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# Bonnie's BURGERS & Subs

Sure, everyone in the Pizzaplex loves a slice and a breaded dip, but there's so much more for your taste buds to explore. Everyone's favorite rabbit animatronic, Bonnie, is on hand to kick things off with a fabulous master recipe for essential burgers. With meaty subs, skewers, salmon patties, fish bites, and more in this section, you won't be short of your din-spiration!

# Bonnie's BURGEALICIOUS BURGER MIX

*Each burger needs to be 8 oz. Use my mix method  
and you will have a delicious burger actually.  
Bonnie*

## MAKES 4 BURGERS



PREPARATION TIME  
10 MINUTES



COOKING TIME  
10 MINUTES

## WHAT YOU WILL NEED

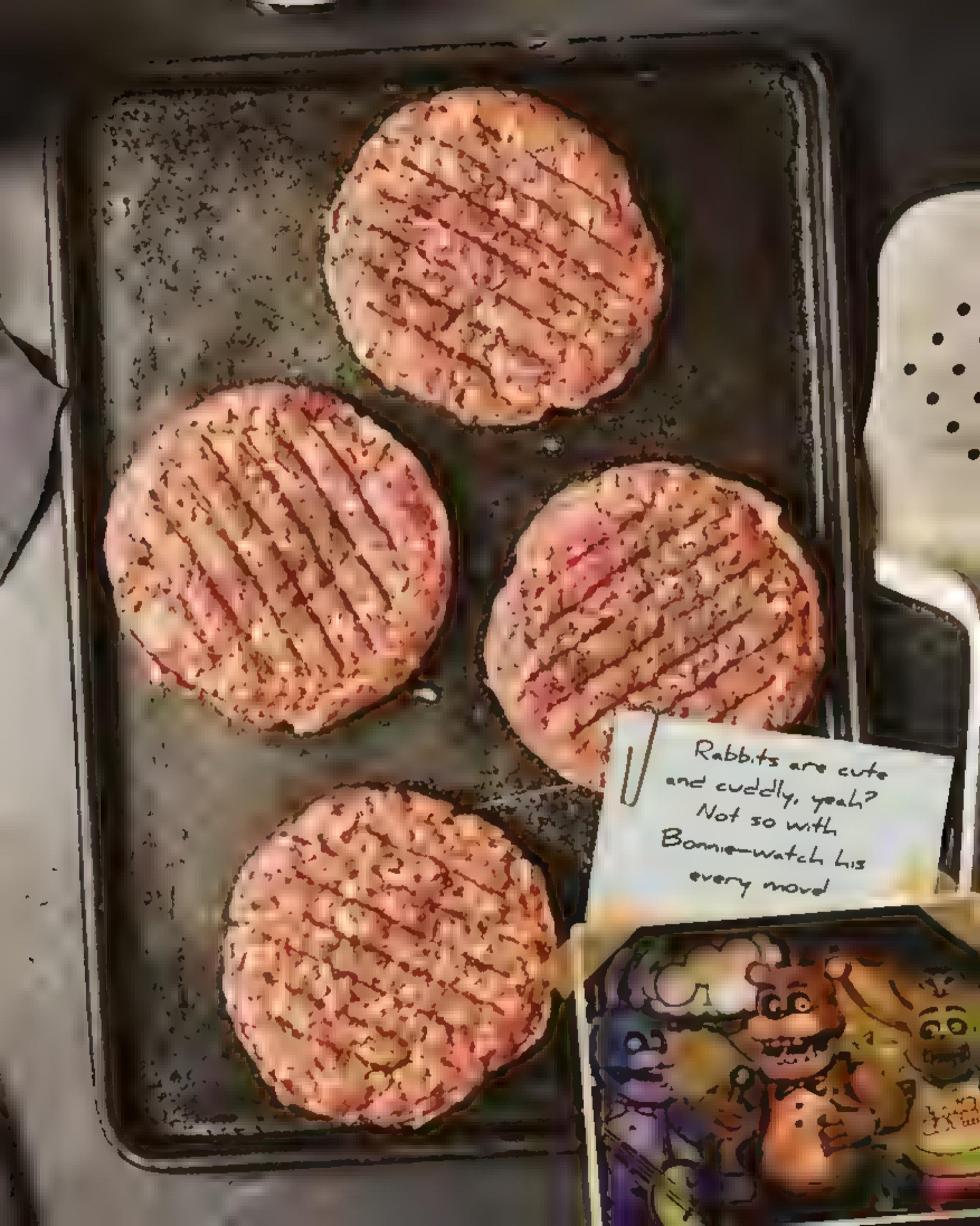
1½ tbsp/2 oz/20 g butter  
1 onion, peeled, very finely  
chopped  
1 lb 5 oz/600 g ground/minced  
beef chuck or brisket  
½ tsp garlic powder  
½ tsp onion powder  
½ tsp black pepper  
1 tsp salt  
1 tbsp Worcestershire sauce  
1 egg yolk

1. In a small pan over low heat, melt the butter and cook the finely chopped onion until soft. Make sure not to add any color to the onion. Remove from the heat and leave to cool completely.
2. In a large bowl, mix the meat and onions until well combined. Add the remaining ingredients and really mix well using your hands.
3. Divide into four even portions. If you have a burger press, great. If not, press the burger patties between two sheets of parchment paper using the base of a saucepan to flatten them. Use right away, or chill in the fridge for a couple days or freeze until needed.



## Freddy's Top Tip!

*adding more ingredients to the mix.*



Rabbits are cute  
and cuddly, yeah?  
Not so with  
Bonnie-watch his  
every move!





# Bonnie's ULTIMATE BURGER

*with crispy buttermilk onions*

**MAKES 2 BURGERS**

PREPARATION TIME  
45 MINUTES

COOKING TIME  
20 MINUTES

## WHAT YOU WILL NEED

### FOR THE BURGER

2 patties Bonnie's Burgerlicious  
Burger Mix (see page 28)  
2 burger buns  
2 slices of cheese  
Lettuce of your choice  
2 slices of tomato  
Sliced pickles

### FOR THE SAUCE

small onion, thinly sliced  
3 tbsp buttermilk  
½ cup/7 fl oz/200 ml vegetable oil  
2 tbsp all-purpose plain flour  
1 tsp paprika  
Salt and black pepper

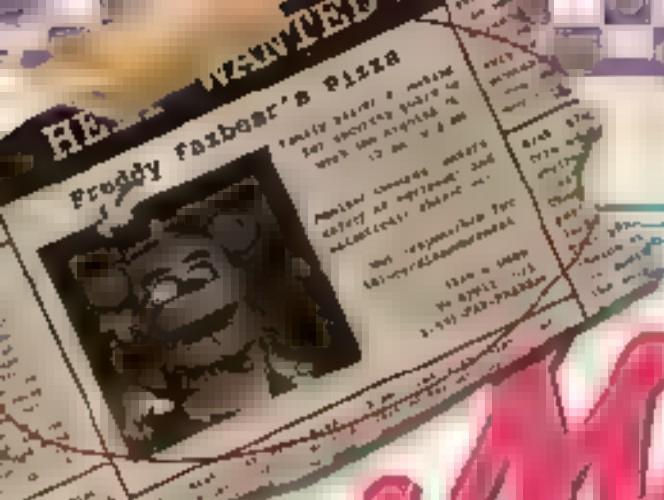
### FOR THE BURGER SAUCE

2 tbsp mayonnaise  
1 tsp ketchup  
1 gherkin, finely chopped  
1 tsp yellow mustard  
1 tbsp finely chopped chives  
(optional)

- 1 Place the sliced onions into a bowl with the buttermilk and leave them to soak until you are ready to fry.
- 2 For the burger sauce, combine the ingredients in a small bowl and set to one side.
- 3 To fry the onions, heat the vegetable oil in a small saucepan or frying pan over medium heat.
- 4 Place the flour into another bowl, add the paprika, and season with salt and black pepper.
- 5 To test that the oil is hot enough, dip 1 or 2 pieces of onion into the flour and place into the oil. The oil is hot enough if the onion gets crispy after about a minute.
- 6 Fry the onions in batches until golden and crisp. Drain on paper towels.
- 7 To cook the burgers, heat a frying pan or griddle to medium-high heat.
- 8 Place the open buns facedown in the pan and toast until lightly browned.
- 9 Brush the patties with vegetable oil and cook for about 3–4 minutes. Flip the patties and add the cheese. Continue cooking for 3–4 minutes.
- 10 Now you are ready to build the ultimate burger. Spread the bun with some burger sauce. Add lettuce, tomato, the cheeseburger, pickles (fusing), a generous amount of crispy onions, more burger sauce, and finally the top bun. Sit back and enjoy.



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## SECURITY BREACH

# Meatball Sub

YUM! A special burger mix, some meatballs, and a killer tomato sauce make this a real winner.

### MAKES 2

PREPARATION TIME  
30 MINUTES

COOKING TIME  
25 MINUTES

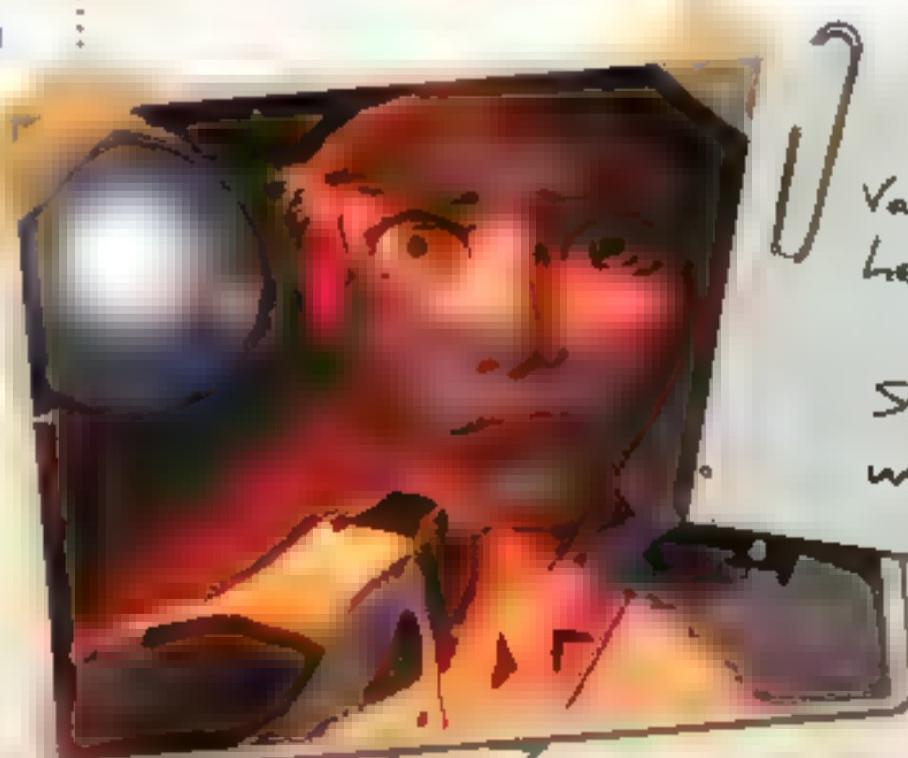
### WHAT YOU WILL NEED

2 portions Bonnie's Burgerlicious  
Burger Mix (see page 28)  
1 tsp dried basil  
1 tbsp vegetable oil  
2 sub rolls, sliced  
1 buffalo mozzarella ball, drained  
Handful of arugula/rocket

### FOR THE TOMATO SAUCE

1 tbsp olive oil  
2 scallions/spring onions, chopped  
1 garlic clove, chopped  
1 cup/5½ fl oz/175 ml  
tomato puree  
1 jarred roasted red bell pepper, chopped  
½ tsp hot pepper/chili flakes  
Salt and black pepper

- 1 Place the burger portions into a bowl and mix in the dried basil. Divide the mixture into 12 even portions and roll into meatballs.
2. Place a frying pan over medium heat, add the vegetable oil, and fry the meatballs until nicely browned, then transfer to a plate.
3. In the same pan, make the sauce. Add the olive oil and fry the scallions and garlic for about a minute. Pour in the tomato puree, add the roasted pepper and hot pepper flakes, and season with salt and pepper. Once simmering, place the meatballs into the sauce and simmer for 10 minutes.
4. While the sauce is cooking, preheat the broiler/grill and toast the cut sides of the sub rolls.
5. Place the bottoms of the toasted rolls onto a baking tray and spoon the meatballs and sauce on top. Add the mozzarella cheese and put back under the hot broiler to melt the cheese. Once melted, add half the arugula to each roll, top with the sub lids, and serve.



Vanessa means well, but her flashlight is super distracting!  
Stay away from her when she's on patrol!





Lefty's

# MEAT BITE SKEWERS

These meat bites are shaped like little sausages and taste delicious! You can make a dozen of these quick bites in just 15 minutes. Finish the plate before you can say "I'm full!"

## SERVES 2



30 MINUTES



20 MINUTES

### WHAT YOU WILL NEED

2 portions Bonnie's Burgerlicious Burger M (see page 28)  
2 garlic cloves, crushed  
1 tsp ground cumin  
 $\frac{1}{2}$  tsp ground coriander  
 $\frac{1}{2}$  tsp hot pepper / chilli flakes  
1 tbsp chopped flat leaf parsley

### FOR THE COUSCOUS

1 cup/250 ml boiling water  
1 tsp harissa paste  
 $\frac{1}{2}$  cup/3½ oz/100 g cucumber, peeled and chopped into small pieces  
large tomato, seeded and chopped  
Small handful of mint and cilantro, coriander leaves, chopped

### TO SERVE

2 tbsp Greek yogurt  
2 flatbreads  
lemon wedges  
Sriracha sauce

You'll need 4 wooden or metal skewers for this!

1. Place the beef patties into a bowl. Add the garlic, cumin, coriander, hot pepper flakes, and parsley and mix well using your hands. Divide the mixture into four even portions.
2. Using slightly wet hands, roll each portion into a sausage shape, then thread a skewer through the middle, pressing the meat onto the skewer. Leave in the fridge for 20 minutes to firm up.
3. Put the couscous in a bowl. Place the harissa paste into a measuring cup, add the boiling water and stir. Pour the hot water over the couscous, cover with plastic wrap/cling film and leave to soak for 10–15 minutes.
4. While the couscous is soaking, preheat the broiler/grill to medium hot. Place the skewers onto a baking tray and cook for 7–8 minutes, turning regularly, until cooked through.
5. Fluff up the couscous with a fork and stir in the chopped cucumber, tomato, and herbs. Season with salt and black pepper.
6. Spoon the couscous onto a serving plate, top with the skewers, and serve with some Greek yogurt, warm flatbreads, lemon wedges, and some sriracha for a kick.

### Freddy's Fact





# EL CHIP'S Fully Loaded Tortillas



found in the lettuce, and the salsa in the pico de gallo.

## INGREDIENTS

PREPARATION TIME  
25 MINUTES

COOKING TIME  
15 MINUTES

## WHAT YOU WILL NEED

portion Bonnie's Burgerlicious Burger Mix (see page 28)

2 tbsp vegetable oil

1 small onion, finely chopped

2 garlic cloves, crushed

1 tbsp taco seasoning

cup/7 oz/200 g drained canned black beans

large bag of tortilla chips

cup/3½ oz/100 g grated cheddar cheese

## FOR THE PICO DE GALLO

small red onion, finely chopped

jalapeño pepper, seeded and finely chopped

juice of 1 lime

3 tomatoes, seeded and flesh finely chopped

1 tbsp chopped cilantro/coriander

Salt and black pepper

## FOR TOPPING

avocado, chopped

½ cup/1¼ oz/50 g pickled jalapeños

2 scallions/spring onions, chopped

2 tbsp sour cream

Hot sauce (optional)

Cilantro/coriander leaves

1. To make the pico de gallo, mix the first five ingredients together and season with salt and pepper. Put in the fridge until needed.
2. Break up the burger patty with a fork. Add the oil to a frying pan and cook the onion and garlic for a couple minutes over medium heat. Add the broken patty and continue breaking it up as it cooks—you want it to be like ground beef, but crispy
3. Add the taco seasoning, black beans, and a tablespoon of water. Cook for another 2 minutes, then remove from the heat. Preheat your broiler/grill
4. Place half the tortilla chips onto an oven-safe serving tray. Top with half the meat. Arrange the remaining tortilla chips over the meat, then add the last of the meat and sprinkle the cheese on top. Put the dish under a broiler to melt the cheese.
5. Top the loaded tortilla chips with chopped avocado and jalapeños. Drizzle the sour cream on top of the fully loaded tortilla chips. Serve with the pico de gallo on the side, some hot sauce, if you like, and extra cilantro.

## Freddy Fact

Get ready to get your hands dirty! These loaded tortilla chips are perfect for a game day party or a quick weeknight meal. They're packed with flavor and texture, making them a hit with everyone who tries them. Plus, they're super easy to make and can be customized to your liking. So why not give them a try? You won't be disappointed!





# SALMON PATTIES

Prepared by **Bonnie**

Yield: 2 salmon patties  
Preparation time: 20 minutes, plus chilling  
Cooking time: 10 minutes

## MAKES 2 PATTIES



PREPARATION TIME  
20 MINUTES, PLUS CHILLING

## WHAT YOU WILL NEED

- 5 oz/600 g fresh salmon, skinned and pin boned
- small red chili, finely chopped
- A thumb-sized piece of ginger, finely grated
- Four grated zest of lime
- 1 tbsps. low-salt soy sauce
- 1 tbsps. fish sauce
- 1 cup (100 g) fine bread crumbs

1. Chop the salmon into chunks and place in a food processor. Pulse a few times so the salmon breaks down, but make sure you keep some texture—don't pulse it to mush.
2. Put the salmon into a bowl. Add all the chopped fresh ingredients and the fish sauce and mix well. Stir in the bread crumbs—this will bring the mixture together and help hold the shape while cooking.
3. Divide the mixture into four portions and shape them into patties. Pop in the fridge to firm up for 30 minutes before using as directed in the recipe you are following.



Freddie's Top Tips!

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# Ballerina SALMON BURGER

Salmon Burgers  
Sriracha Mayo  
Mango Salsa

## MAKES 2



PREPARATION  
30 MINUTES



COOKING TIME  
30 MINUTES

### WHAT YOU WILL NEED

2 burger buns of your choice  
1 tbsp all-purpose/plain flour  
2 Salmon Patties (see page 38)  
2 tbsp vegetable oil  
Crisp lettuce of your choice

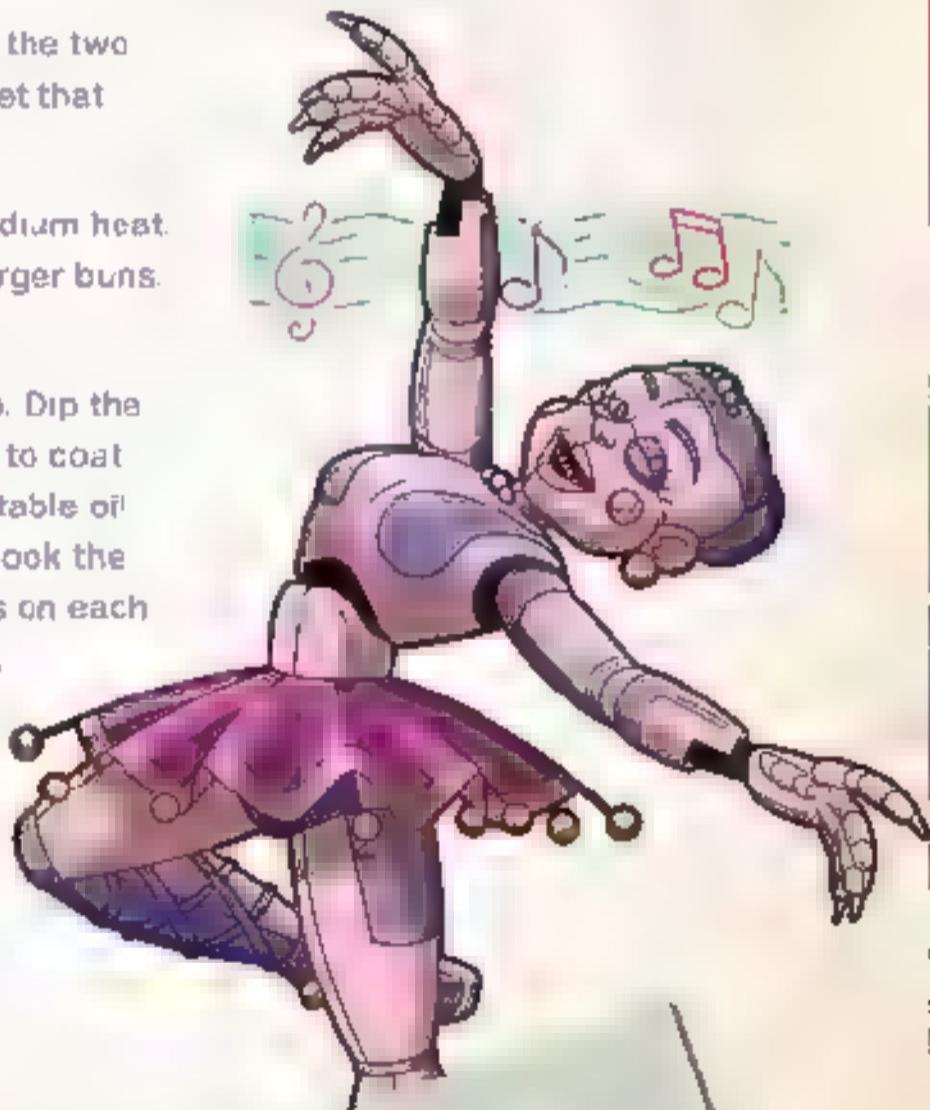
### FOR THE MANGO SALSA

½ ripe mango, peeled, stoned, and diced  
½ red bell pepper, seeded and finely chopped  
2 scallions/spring onions, finely chopped  
red chili, seeded and finely chopped  
1 garlic clove, crushed  
Finely grated zest and juice of 1 lime  
Handful of cilantro/coriander leaves

### FOR THE SRIRACHA MAYO

2 tbsp mayonnaise  
1 tsp sriracha

1. Make the mango salsa in advance—the longer it sits, the better the flavor. Combine all the ingredients well and leave in the fridge until needed.
2. For the sriracha mayo, mix the two ingredients together and set that aside, too.
3. Place a frying pan over medium heat. Toast the insides of the burger buns, then leave to one side.
4. Place the flour onto a plate. Dip the Salmon Patties in the flour to coat them evenly. Add the vegetable oil to the pan and, once hot, cook the patties for about 4 minutes on each side until golden and crisp.
5. Spread the base of a bun with half the sriracha mayo. Add the lettuce, followed by a patty. Top with a generous amount of the mango salsa and add the lid of the bun. Repeat to make the second burger and enjoy.



Ballora may look sweet and humanlike, but there's still plenty to be afraid of with this animatronic!



# Stage Fright SALMON PATTY SUB

“I’m not a bit afraid of the dark... I’m afraid of the light.”  
Lyrics from “I’m Not Afraid of the Dark” by The Cowsills

## SERVES 2

PREPARATION TIME  
25 MINUTES

COOKING TIME  
5 MINUTES

## WHAT YOU WILL NEED

2 Salmon Patties (see page 38)

2 tbsp all-purpose/plain flour

2 tbsp vegetable oil

2 sub rolls, sliced

Handful of watercress

### FOR THE PICKLED CUCUMBER

1 cucumber, thinly sliced or peeled into ribbons  
4 radishes, thinly sliced  
½ tsp sea salt  
1 tsp sugar  
1 tsp white wine vinegar  
1 tsp mustard seeds  
¼ tsp nigella seeds  
2 tsp chopped dill

1. Make the pickled cucumber first because it needs time for the flavor to develop. Place the cucumber and radish into a colander, sprinkle with salt, and leave for 10 minutes. Squeeze out the excess water and place into a bowl. Add the remaining ingredients and leave to one side until you need it.
2. Make a quick flavorsome mayo by mixing the mayonnaise with the chopped mint and lemon zest. Set this aside, too.
3. Break each Salmon Patty into four pieces. Roll each piece into a ball and then press it so they look like mini patties. Roll them in the flour to coat. Heat the oil in a nonstick frying pan and fry the salmon patties for 4 minutes, turning over halfway through cooking, until crisp and golden.
4. While the patties cook, preheat the broiler/grill and toast the cut sides of the sub rolls. Spread each of the sub roll bases with a dollop of the mayo and arrange half the watercress over each. Add the mini salmon patties and finish with the pickled cucumber and extra mayo, if you have any left.





Homemade  
Pie Recipe

Homemade  
Pie Recipe

High quality  
ingredients. We pi  
e baked bread  
gothic design

43

Easy to follow  
instructions  
and great  
taste  
for special  
occasions  
and  
events.

High  
quality  
ingredients.  
Baked  
bread  
gothic  
design

Hand  
made  
Pie  
Recipe

Hand  
made  
Pie  
Recipe

Hand  
made  
Pie  
Recipe



Mr. Hippo

# Crispy Fish Bites & Spicy Rice

Salmon patties are a great way to get kids to eat fish. These bites are served with a spicy rice dish that's perfect for a quick weeknight meal.

## INGREDIENTS

PREPARATION TIME  
40 MINUTES

COOKING TIME  
25 MINUTES

## FOR THE CRISPY FISH BITES

2 tbsp all-purpose/plain flour  
egg, beaten

3 tbsp panko bread crumbs

2 Salmon Patties see page 38:

Vegetable oil, for frying

## FOR THE SPICY RICE

½ cup/5½ oz/150 g basmati rice

1 tbsp olive oil  
onion, finely chopped

2 garlic cloves, crushed

½ tsp ground turmeric

¼ tsp hot pepper/chilli flakes

½ tsp paprika

½ red bell pepper, chopped

½ cups/10 fl oz/300 ml vegetable stock, cold

Scant ½ cup/1¼ oz/50 g frozen peas

## FOR THE DIPPING SAUCE

1 tbsp mayonnaise

1 tbsp sour cream

garlic clove, crushed

finely grated zest of ½ lemon

½ tsp chopped dill

## TO SERVE

Nice salad leaves such as pea shoots,

arugula/rocket, or watercress

Lemon wedges

1. Rinse the rice in cold water for a few minutes, then leave in a bowl of cold water for an additional 15 minutes.
2. While the rice is soaking, add the olive oil to a medium-sized pan with a lid and gently cook the onion until it starts to soften. Add the garlic, turmeric, hot pepper flakes, paprika, and red pepper and continue cooking for a few more minutes. Drain the rice and stir it into the pan.
3. Pour in the vegetable stock and peas and bring to a simmer. Once simmering, place the lid on and continue cooking for exactly 2 minutes, then turn the heat off and leave the pan without touching the lid for 15 minutes (it's really important not to remove the lid).
4. While the rice is resting, put the flour in a shallow bowl, the beaten egg in another bowl, and the panko bread crumbs into a third bowl. Break each Salmon Patty into four pieces and roll each piece into a ball. Roll the balls in the flour to coat, shaking off any excess, then into the beaten egg—making sure they have a good coating—and finally into the bread crumbs.
5. Pour oil into a saucepan to a depth of about 2 inches/5 cm and set it over medium heat. Once hot, cook the salmon bites in the hot oil for about 4 minutes, turning them occasionally. You can also do this in a fryer heated to 350°F/180°C, if you have one. Drain on paper towels/kitchen roll.
6. For the dipping sauce, mix all the ingredients together.
7. Divide the rice between your plates, and top with the salmon bites. Serve the dip on the side with some crisp leaves and a wedge or two of lemon.



# Zingy SALMON LEMONGRASS SKEWERS

## Bonnie Style

Salmon patties, lemongrass, lime, rice noodles, sugar snap peas, scallions, cilantro, mint, lime juice, olive oil, honey, sesame oil, sesame seeds, cashew nuts, red chili, lime wedges.

**SERVES 2**



40 MINUTES



COOKING TIME  
8 MINUTES

### WHAT YOU WILL NEED

2 Salmon Patties (see page 38)

4 sticks of lemongrass

Olive oil, for brushing

### FOR THE SALAD

4 cup/3½ oz/90 g rice noodles

½ cup/7½ oz/50 g sugar snap peas  
halved lengthwise

4 scallions/spring onions

3 scallions/spring onions, shredded

Small handful of torn cilantro/coriander

Small handful of mint leaves

### FOR THE DRESSING

125 ml/4 fl oz/½ cup

1 tbsp rice wine vinegar

Juice of 1 lime

1 tsp grated fresh ginger

1 tsp honey

### TO SERVE

Sliced red chili

Black sesame seeds

10 cashew nuts, toasted  
and roughly chopped

Lime wedges

1. Divide both Salmon Patties into two, so you have four pieces. With slightly wet hands, form one of the pieces into a sausage shape then thread a stalk of lemongrass through it, gently pressing so the salmon sticks to the skewer. Repeat with the remaining salmon and lemongrass to create four skewers. Then pop them in the fridge to chill for about 30 minutes.
2. For the salad, place the rice noodles and sugar snap peas into a bowl and pour boiling water from a kettle over them. Leave for 5 minutes, then drain, toss with the sesame oil, and leave to cool completely.
3. For the dressing, mix all the ingredients together, then pour over the noodles and toss gently. At this stage, turn your broiler/grill on to medium.
4. Place the salmon skewers onto a baking tray, brush with a little olive oil, and cook for about 8 minutes, turning three or four times while cooking, until the fish is cooked through.
5. Toss the spring onions, cilantro, and mint through the noodles and arrange onto two plates. Serve the skewers to the side and finish with sliced chili, sesame seeds, cashew nuts, and fresh lime wedges.



Make sure you grab an Unlimited Pass from the office at the Bonnie Bowl. Very helpful in progressing through the Pizzaplex!





LET'S  
EAT!!



# Chica's Chicken Choices

Chica is always on the prowl. However, when she's not marching around the Pizzaplex and banging on doors, she takes some time to inspire a range of yummy chicken choices. Fantastic burgers. Thai-style salad. chicken coconut curry. and pop-tastic bites are on the way, so listen up and let Chica take charge!

# Chico's CRISP FRIED CHICKEN

SERVES 2

PREPARATION TIME  
30 MINUTES, PLUS  
AT LEAST 2 HOUR MARINADE

COOKING TIME  
25–40 MINUTES

## WHAT YOU WILL NEED

½ cups/10 fl oz/284 ml buttermilk  
½ tsp salt

4 bone-in chicken thighs  
4 chicken drumsticks  
Vegetable oil, for frying

## FOR THE SPICE MIX

1 tsp smoked paprika  
1 tsp black pepper  
1 tsp garlic powder  
1 tsp celery powder  
1 tsp cayenne pepper  
1 tsp dried oregano  
½ tsp dried thyme

## FOR THE COATING

1 cup/3½ oz/100 g cornstarch,  
cornflour  
2 tbsp/1 oz/20 g cornmeal  
½ cup/3½ oz/100 g all-purpose  
plain flour

## TO SERVE

French fries

1. In a small bowl, combine all the spice mix ingredients and set aside.
2. Put the buttermilk in a medium bowl and whisk in 2 teaspoons of the spice mix and the salt. Place the chicken thighs and drumsticks into the buttermilk, making sure they are all well coated. Leave the bowl in the fridge for 2–3 hours, or ideally overnight.
3. For the coating, place all the ingredients into a large mixing bowl along with the remaining spice mix and season with a little salt.
4. To fry the chicken, fill a deep-sided pan to a depth of about 4 inches/10 cm with vegetable oil and, using a kitchen thermometer, heat to 350°F/180°C. You can also do this in a deep fryer. Preheat the oven to 275°F/140°C/gas 1.
5. Drain the chicken from the buttermilk, shaking off any excess, and toss in the coating. Coat each piece again by dipping it back into the buttermilk, then back into the coating. Shake off any excess and place onto a plate.
6. Working in batches, fry the chicken for about 10–12 minutes, turning occasionally, until golden and cooked through. Drain on paper towels, kitchen roll, then keep the chicken warm on a tray in the oven while you cook the remaining batches.
7. Serve the chicken with french fries and coleslaw.



## Freddy's Top Tip!

Make a small cut into the meat and check that the juices run clear.

chica  
chicken



# Funtime Chica's



## CHICKEN WINGS WITH HARISSA AND TAHINI DIPPING SAUCE

### INGREDIENTS

PREPARATION TIME  
25 MINUTES, PLUS  
AT LEAST 2 HOUR MARINADE

COOKING TIME  
30 MINUTES

### FOR THE CHICKEN WINGS

Scant 1 cup/8 fl oz/225 ml buttermilk  
3 tbsp harissa paste  
2 lb 4 oz/1 kg chicken wings, cut in half  
 $\frac{1}{2}$  cup/1 $\frac{1}{2}$  oz/50 g cornstarch/cornflour  
6 tbsp, 1 $\frac{1}{2}$  oz/50 g all-purpose/plain flour  
1 tsp salt  
 $\frac{1}{2}$  tsp ground black pepper  
cooking oil spray  
3 tbsp Frank's hot sauce (or other store-bought hot sauce)  
2 tbsp honey  
Juice of 1 lime

### FOR TAHINI DIPPING SAUCE

1 tbsp tahini  
Juice of 1 lemon  
2 garlic cloves, crushed

### TO SERVE

2 scallions/spring onions, chopped  
Small handful of cilantro/coriander

- 1 In a large bowl, whisk together the buttermilk and 1 tablespoon of the harissa paste. Stir the chicken wings into the buttermilk so they are well covered and leave in the fridge to marinate for a couple hours or overnight.
- 2 When you're ready to cook, preheat your oven to 400°F/200°C/gas 6 and line a baking tray with parchment paper.
- 3 Put the cornstarch, all-purpose flour, and the salt and pepper into another large bowl and mix together. Drain the wings from the buttermilk and toss into the flour mix. Lay each wing onto the lined tray, leaving a little space between them. Spray the wings with cooking oil and bake for about 25–30 minutes, turning halfway through.
- 4 While the wings are cooking, mix the remaining harissa paste with the hot sauce, honey, and lime juice to make a glaze.
- 5 Make the tahini dipping sauce by whisking the ingredients together with 3 tablespoons water—sauce should be runny.
- 6 Once the wings are cooked, toss them in the spicy glaze, then arrange onto a serving plate. Sprinkle with scallions and cilantro and serve alongside the tahini dip.



# Chick-Licious THAI NASTIES

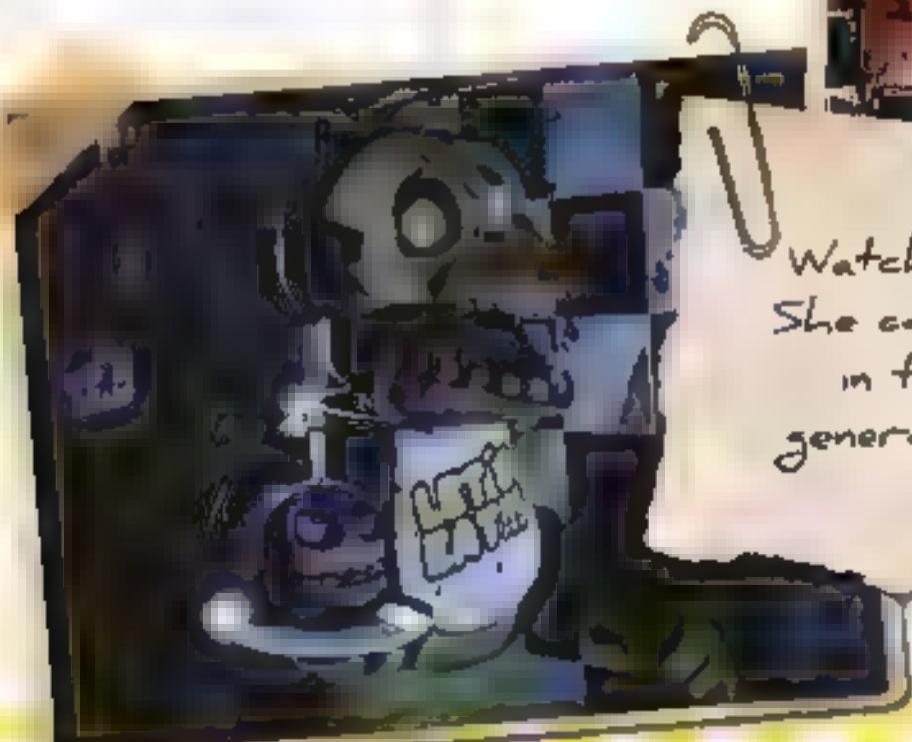


**NAME 4 FATTIES**

**PREPARATION TIME  
2 MINUTES**

## **WHAT YOU WILL NEED**

- 1 Roughly chop the chicken into chunks and place in a food processor with the egg. Pulse a few times to mince the chicken. Keep some texture - don't overprocess it so it becomes too smooth.
  2. Place the chicken mixture in a bowl and add the yogurt, scallions, maple syrup, soy sauce, fish sauce, Thit Giau Paste and cilantro and mix well so everything is incorporated. Add the bread crumbs and stir well.
  3. With slightly wet hands, divide the mixture into four portions and shape them up as packets. Place them on a plate, cover and refrigerate for 30 minutes before using.



Watch out for Chica!  
She can often be found  
in the kitchen, and  
generally attacks from  
the right.



# Chica's Ultimate

## THAI CHICKEN BURGER



MAKES 2

PREPARATION TIME  
30 MINUTES

COOKING TIME  
10 MINUTES

### What You Will Need

2 chickenous Thai Patties  
see page 54.

1 tbsp vegetable oil

2 burger buns

Small handful of arugula/rocket

### FOR THE SLAW

1 cup 1½ oz/50 g red cabbage  
finely shredded

Carrot, peeled and sliced into  
matchsticks

½ red onion, finely sliced

½ red chilli, seeded and finely  
chopped

piece of a lime

1 tbsp honey

garlic clove crushed

1 tbsp rice wine vinegar

2 tbsp soy sauce

Handful of cilantro/coriander torn

### FOR THE SAUCE

2 tbsp mayonnaise

2 tsp Thai sweet chili sauce

1. First task is to make the slaw. Mix all the ingredients together in a large bowl and leave for about 15 minutes to let the flavors mix.
2. Heat up a frying pan over medium heat. Toast the inside of the burger buns and leave to one side
3. Add the vegetable oil to the pan and, once hot, cook the pattes for 3–4 minutes on each side until browned and cooked through
4. While the patties are cooking, mix the mayonnaise with the sweet chili sauce and spread onto the base of the buns
5. Add a handful of the arugula to each bun, followed by a chicken patty and a generous amount of the slaw. Place the lids on and enjoy





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# On the Prowl . . .

## GOGHUT GOMAI



SERVES 2

PREPARATION TIME  
30 MINUTES

COOKING TIME  
20 MINUTES

### WHAT YOU WILL NEED

2 Chica-licious Thai Patties

a. 1 lb ground chicken  
b. 1/4 cup vegetable oil  
c. 1/2 cup chicken stock

4 oz (400 g) can coconut milk

1/2 cup water

1/2 cup green beans, cut into 1/2-inch pieces

1/2 cup bamboo shoots, cut into 1/2-inch pieces

1/2 cup fresh ginger, cut into 1/2-inch pieces

1/2 cup scallions, cut into 1/2-inch pieces

1 lime, juiced

Large green chili, seeded and finely chopped

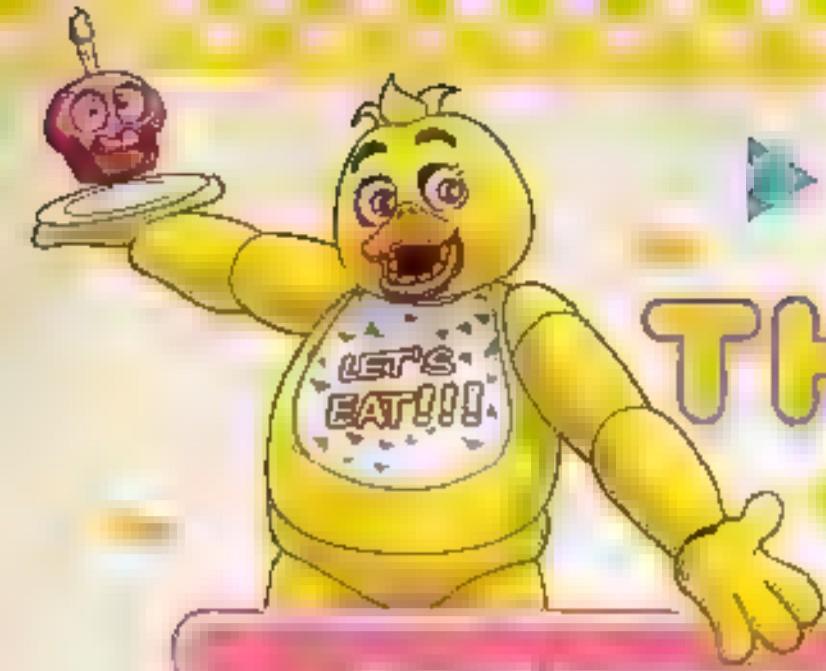
### TO SERVE

- 1 Divide each of the patties into five pieces and roll them into balls. Heat an unstick frying pan over medium heat, add the vegetable oil and cook the meatballs until seared. Remove them from the pan.
- 2 Add the same pan, pour in the chicken stock, add the curry paste and bring to a simmer, stirring as you go. Add the green beans, bamboo shoots, ginger and scallions, and return the meatballs to the pan. Simmer for 5 minutes, making sure the chicken balls are cooked through.
- 3 Just before you are ready to serve, squeeze in the lime juice, add the green chili, and season to taste. Serve with some steamed rice and Thai basil or coriander if you have.

Don't be surprised to  
see Chica eating pizza  
from the garbage cans  
She loves the stuff!







# Chick's Filly

# THAI CHICKEN SALAD!!!

Makes 2 salads

Preparation time  
15 mins

Cooking time  
15 mins

## WHAT YOU WILL NEED

1 lb boneless skinless chicken breast, cut into cubes

1 red bell pepper, cut into cubes

1 green bell pepper, cut into cubes

1 small red onion, cut into cubes

1/2 cup fresh cilantro, roughly chopped

1/2 cup fresh mint, roughly chopped

1/2 cup fresh lime juice

1/2 cup fish sauce

1/2 cup sugar

1/2 cup rice vinegar

1/2 cup oil

1/2 cup water

1/2 cup cornstarch

1/2 cup soy sauce

1/2 cup lime juice

1/2 cup sugar

1/2 cup fish sauce

1/2 cup oil

1/2 cup water

1/2 cup cornstarch

1/2 cup soy sauce

1/2 cup lime juice

1/2 cup sugar

1/2 cup fish sauce

1/2 cup oil

1/2 cup water

1/2 cup cornstarch

1/2 cup soy sauce

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1/2 cup oil

1/2 cup water

1/2 cup cornstarch

1/2 cup soy sauce

1/2 cup lime juice

1/2 cup sugar

1/2 cup fish sauce

1/2 cup oil

1/2 cup water

1/2 cup cornstarch

1/2 cup soy sauce

1/2 cup lime juice

1/2 cup sugar

1/2 cup fish sauce



# McDoo Doo Doo's

## POPPIN' CHICKENITES



**MAKES 20**

PREPARATION TIME  
35 MINUTES

COOKING TIME  
15 MINUTES

### WHAT YOU WILL NEED

½ cup/1¾ oz/50 g panko bread crumbs  
2 tbsp plain popcorn  
½ cup/1 oz/30 g all-purpose/plain flour  
1 tsp garlic powder  
3 tbsp buttermilk  
2 Chica-Licious Thai Patties  
see page 54  
Vegetable oil for frying

### FOR THE CHILI DIPPING SAUCE

1 tbsp hot pepper flakes/chili flakes  
2½ oz/75 g granulated sugar  
3½ tbsp/1½ fl oz/50 ml rice wine vinegar  
2 garlic cloves, finely grated  
2 tsp cornstarch/corn flour  
Pinch of salt

### TO SERVE

Scallions/spring onions  
Sliced red chili  
Cilantro/coriander

- 1 Start by making the chili sauce. Put the hot pepper flakes, sugar, vinegar, garlic, and scant ½ cup/3½ fl oz/100 ml water into a small saucepan. Simmer over low heat until the sugar has dissolved. Mix the cornstarch with a tablespoon of water to form a paste. Pour into the chili sauce and stir—it should thicken within a few seconds. Season with salt, then take the sauce off the heat and leave to cool.
- 2 Put the bread crumbs and popcorn into a food processor and pulse until you have a coarse crumb. Put into a bowl.
- 3 In a second bowl, mix the flour and garlic powder. Put the buttermilk in a third bowl.
4. Break the chicken patties into bite-size pieces—you should get roughly 10 from each patty. Roll them into little balls, then toss them in the flour. Dip them into the buttermilk, letting the excess drip off before finally tossing them into the popcorn crumb.
- 5 Pour oil to a depth of 1 inch/2.5 cm in a deep-sided pan and heat it to about 350°F/180°C. If you put a cube of bread in the oil, it should turn golden in about 1 minute—or you can use a kitchen thermometer. Working in small batches, cook the chicken for about 3–4 minutes until golden and cooked through, then drain on paper towels. Kitchen ro!
- 6 Place all the cooked popcorn chicken on a serving plate and garnish with spring onions, some shredded chiles and cilantro leaves. Add the chili sauce to a small bowl and serve on the side.







# Foxy's PORK Plates

Pirate animatronic Foxy is as cunning as they come! Mercifully, the following selection of perfect pork plates are anything but shifty and sly. Get ready to pull out some great meaty treats, from pulled pork to sloppy burgers, tacos, and quesadillas.

Yummy for your tummy!



# Foxy's PULLED PORK

## Master Recipe

*Dashin' round the Pizza Pie, I'll be back against time  
Relax though, as this pulled pork master recipe needs plenty  
of time, now! Get stuck in, it's time to go wild!  
Bite-sized with sweet and sour!*

**SERVES 3-4**

PREPARATION TIME  
15 MINUTES

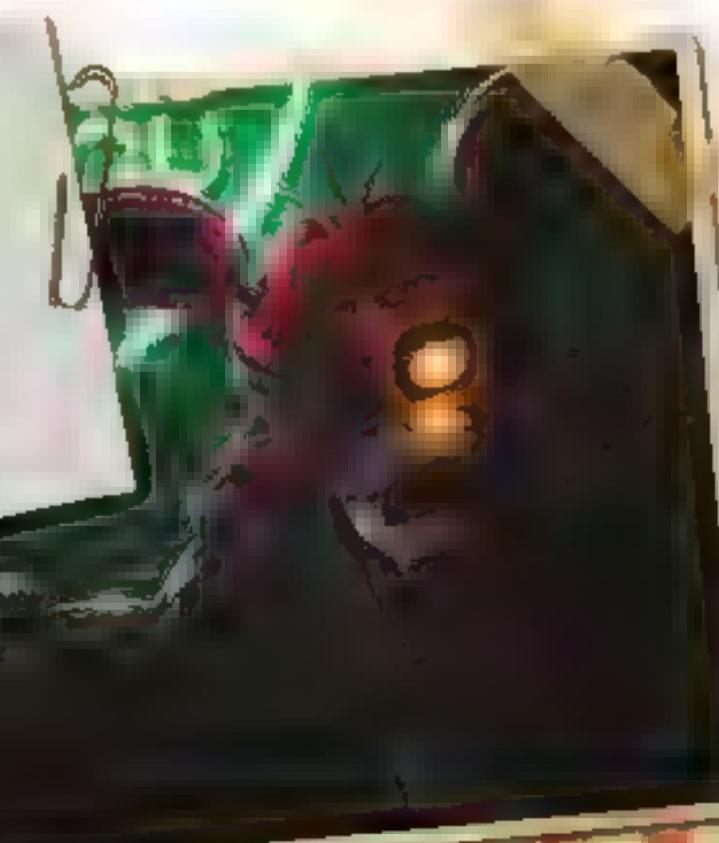
COOKING TIME  
5 HOURS

### WHAT YOU WILL NEED

1 tsp ground coriander  
1 tsp black pepper  
1 tsp smoked paprika  
1 tbsp brown sugar  
1 tsp salt  
4 x 625g boneless pork shoulder  
1 1/4 cups/10 fl oz/300 ml beer  
Scant 1 cup/9 fl oz/250 ml  
Foxy's Quick n Easy BBQ Sauce  
(see page 68)

- Preheat the oven to 275°F/140°C/gas mark 1.
- In a bowl, mix together the spices, sugar and salt. Rub the mixture all over the pork until completely covered. Place the pork in a casserole dish, pour in the beer, cover with a lid or foil, and cook for about 5 hours until the pork falls apart. Check the pork occasionally.
- Once the pork is ready and falling apart, remove it from the casserole dish and place on a tray. Skim any excess fat from the juices left in the dish, then add about a cup/9 fl oz/250 ml of the BBQ sauce to the tray and mix.
- Shred the pork with a couple forks, making sure to remove any fatty bits. Pop all the shredded pork back into the dish and mix in the BBQ sauce. This keeps the pork succulent. You can keep the pulled pork in the fridge for 3-4 days or freeze some to use later.

*Don't take your eyes off Foxy's right hand-hall hook you in and cause problems if you do!*





# Foxy's Quick 'n Easy BBQ SAUCE

*With this recipe there's no need to open a bottle of ready-made barbecue sauce. Make your own sweet and smoky sauce with this quick and easy recipe!*

**MAKES 1 CUP**

PREPARATION TIME  
5 MINUTES

COOKING TIME  
10 MINUTES

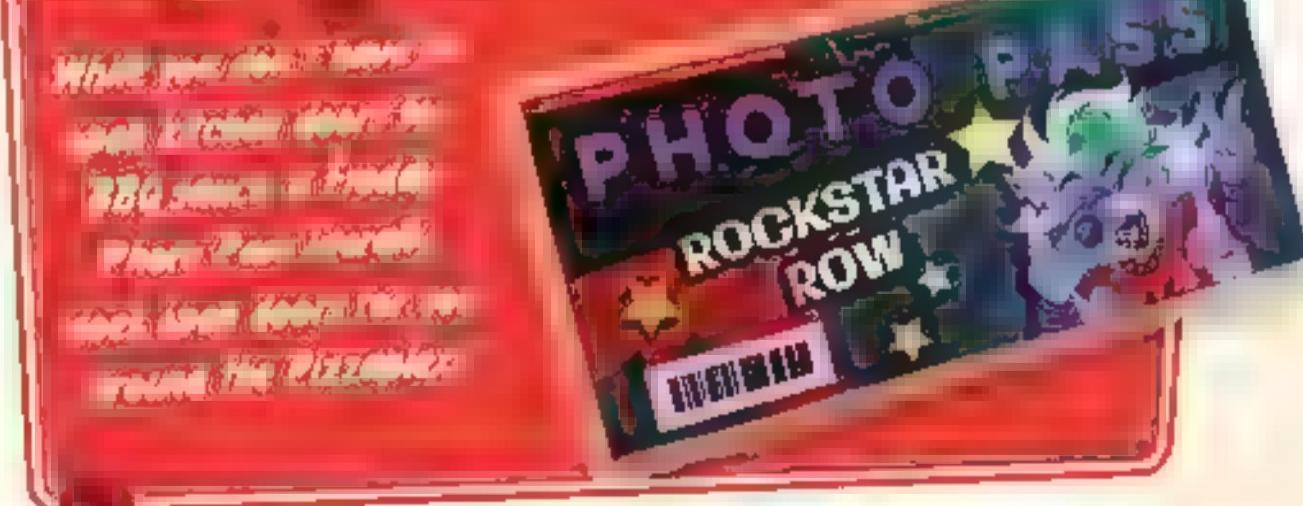
## WHAT YOU WILL NEED

- 1 cup/9 oz/250 g tomato ketchup
- 3 tbsps/1½ fl oz/50 ml white wine vinegar
- 3 ¼ tbsps/1½ oz/40 g dark brown sugar
- 1 tbsp Worcestershire sauce
- ½ tsp mustard powder
- 1 tsp smoked paprika
- Mixed black pepper

1 Put all the ingredients in a medium saucepan and bring to a steady simmer over low heat. Once the sugar has dissolved turn the heat up a little and boil for 2–3 minutes, then remove from the heat and leave to cool. This sauce will keep for a few weeks in the fridge.

*Foxy's eye patch doesn't seem to hinder him as he's always on the lookout for intruders!*

## Freddy Fact





# Foxy's Sloppy PULLED PORK BURGER

*This pulled pork burger bun is packed full of meaty goodness. The secret here is the pickled salsa that's spread over the sweetened pork. It's like a salsa and pulled pork sandwich rolled into one!*

**SERVES 2**

PREPARATION TIME  
20 MINUTES

COOKING TIME  
12–15 MINUTES

## WHAT YOU WILL NEED

1 cup/9 oz/200 g Foxy's Pulled Pork (see page 66)

Scant  $\frac{1}{2}$  cup/3½ fl oz/100 ml Foxy's Quick n' Easy BBQ Sauce (see page 68)

2 burger buns

4 cheese slices

1 fresh jalapeño, sliced

### FOR THE PICKLE

25 ml white wine vinegar

25 g sugar

1 star anise

1 tsp mustard seeds

¼ cucumber, thinly sliced

5 radishes, thinly sliced

- To make the pickle, put the white wine vinegar, sugar, star anise, mustard seeds, and 3½ tablespoons water into a small saucepan. Simmer over medium-low heat until the sugar has dissolved.
- While the liquid is warming, place the sliced cucumber and radishes in a small bowl. Pour the hot pickle liquid over the cucumbers and radishes, toss, and leave to the side while you get everything else ready. Don't forget to remove the star anise.
- Put the pulled pork in a saucepan with plenty of BBQ sauce and place over low heat to warm through.
- Toast the inside of the burger buns under a hot broiler for 1 minute. Place a slice of cheese over the base of each burger bun and place back under the broiler to melt the cheese.
- Top the cheese with the pulled pork, dividing it evenly between the buns. Add a generous amount of pickles and finish with the sliced jalapeño. Place the lids on and enjoy!

## LOCAL NEWS

Local pizzeria said to close by year's end.

After a long struggle to stay in business after the tragedy that took place there many years ago, Freddy Barbaro's Pizza has announced that it will close by year's end.

Despite a year-long search for a buyer, the company was unwilling to be associated with "these characters will live on in the hearts of kids." These characters will live on in the hearts of

# QUAKES

# FOXY'S

## Pulled Pork Tacos

1 cup/9 oz/200 g Foxy's Pulled Pork (see page 66)  
4 soft taco wraps  
1 head Bibb lettuce/butter lettuce, shredded  
1 1/2 oz/40 g red cabbage, shredded  
1 small avocado, cut into chunks  
Sour cream, to drizzle  
Sriracha sauce, to drizzle

### SERVES 2

 PREPARATION TIME  
25 MINUTES

 COOKING TIME  
10 MINUTES

### WHAT YOU WILL NEED

1 cup/9 oz/200 g Foxy's Pulled Pork (see page 66)  
4 soft taco wraps  
1 head Bibb lettuce/butter lettuce, shredded  
1 1/2 oz/40 g red cabbage, shredded  
1 small avocado, cut into chunks  
Sour cream, to drizzle  
Sriracha sauce, to drizzle

### FOR THE PICKLED ONION

1 red onion, thinly sliced into rings  
2 tbsp/1 fl oz/25 ml white wine vinegar  
3 tbsp/1 oz/25 g sugar

1. To make the pickled onion, warm the white wine vinegar, sugar and 2 tbsp/1 fl oz/25 ml water in a small pan. Once hot, remove from the heat, add the red onion, mix, and leave to cool.
2. Warm up the pulled pork in a saucepan or in the microwave. Heat the tacos in a dry frying pan.
3. To assemble, place a taco onto a plate, add some shredded lettuce and red cabbage, then a quarter of the pulled pork, followed by some avocado chunks and pickled red onion. Finish with a drizzle each of sour cream and sriracha.

### Freddy Fact

• I'm a real fan of pulled pork, so I've come up with a few ways to serve it. You can either add it to a sandwich, wrap it in a tortilla, or make a pulled pork salad. I like to add some coleslaw and a few jalapeños for a spicy kick.



# SNACK SPACE

DEFEND YOUR HUNGER

Don't forget your Party Pass for entry to Fazer Blast! And make sure you use the Fazerblaster to stun attacking animatronics.

# Funtune Freddy's

## DRY-RIB POTATO WEDGES

### WITH PULLED PORK & PICKLED SALSA



**SERVES 2**

PREPARATION TIME  
20 MINUTES

COOKING TIME  
12–15 MINUTES

#### WHAT YOU WILL NEED

1 ½ lb/700 g potatoes  
2 tbsps olive oil  
1 tsp ground cumin  
1 tsp ground coriander  
½ tsp smoked paprika  
1 tsp black pepper  
1 tsp sea salt  
5 sprigs of rosemary, roughly chopped

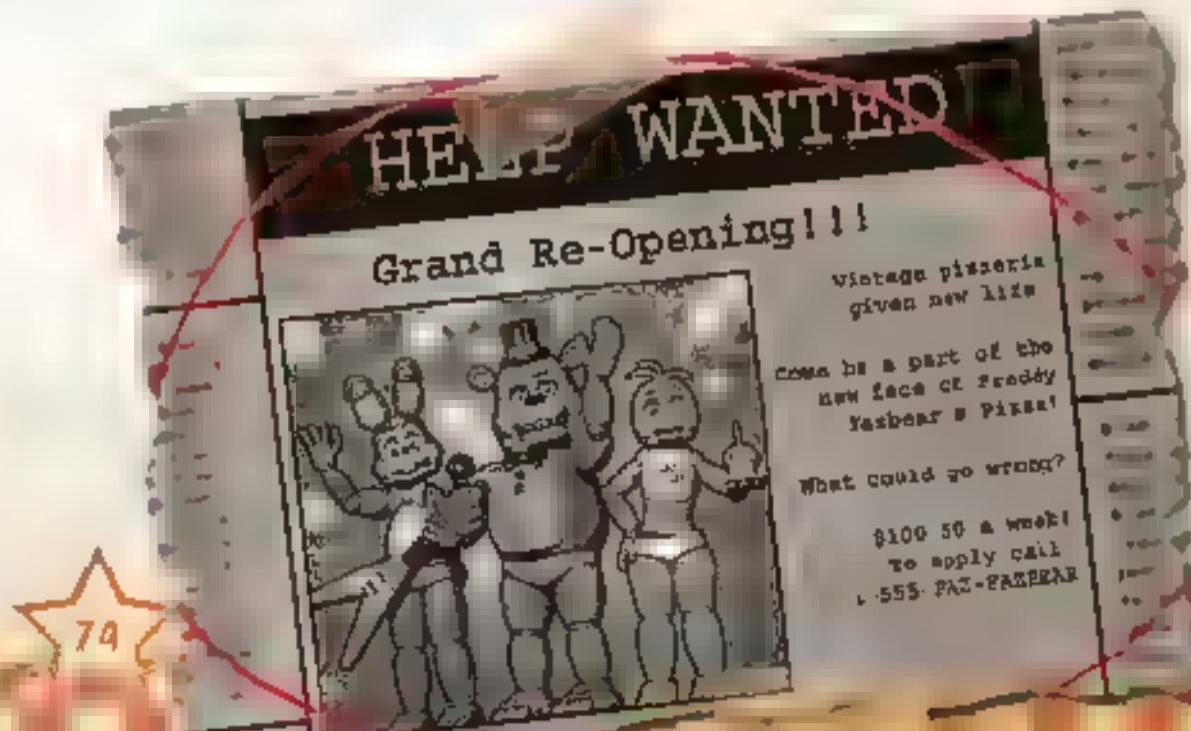
#### FOR THE PORK

1 cup/9 oz/200 g Foxy's Pulled Pork  
(see page 66)  
1 ½ cups/5½ oz/150 g grated cheddar cheese  
2–3 tbsps sour cream

#### FOR THE SALSA

3 scallions/spring onions, finely chopped  
5 pickles, finely chopped  
1 jalapeño, finely chopped  
1 tbsps roughly chopped cilantro/coriander  
1 beefsteak tomato, seeded and diced

1. Preheat the oven to 400°F/200°C/gas 6. Chop the potatoes into wedges, making sure they are roughly similar sizes so they cook evenly. Place the potatoes in a pan of water, bring to a boil, then cook for 5 minutes. Drain the potatoes into a colander, then leave them to cool in their own steam.
2. Place the potatoes into a roasting pan and drizzle over the olive oil. In a bowl, mix together the spices, salt, and rosemary, then sprinkle it over the potatoes and toss so the wedges are evenly coated. Roast for about 30–40 minutes until crisp.
3. For the salsa, put the chopped scallions, pickles, jalapeño, cilantro, and tomato into a bowl and mix together.
4. A few minutes before the wedges are ready, warm the pulled pork in a saucepan and turn on the broiler/grill. Place the wedges onto an ovenproof serving tray, top with the cheese, and place under the broiler until the cheese melts.
5. Top the wedges with the pulled pork and serve with a side of the salsa and some sour cream.





# FAZCAGE

## Pulled Pork Quesadillas



**SERVES 2**

**PREPARATION TIME**  
25 MINUTES

**COOKING TIME**  
15 MINUTES

### WHAT YOU WILL NEED

4 large flour tortillas  
½ cup/2 oz/60 g refried beans  
Scant 1 cup/3 oz/80 g grated cheddar cheese  
½ cup/4½ oz/120 g Foxy's Pulled Pork (see page 66)

¾ cup/1¾ oz/50 g corn  
½ red bell pepper chopped  
Pickled jalapeño, finely sliced  
10 g cilantro/coriander

### TO SERVE

Lettuce leaves  
Sour cream  
Chili Dipping Sauce (see page 62, optional)

1. Heat a large nonstick pan on medium heat—make sure the pan is big enough to fit a tortilla. Spread the refried beans over two of the tortillas. Top both tortillas with a quarter of the cheese, the pulled pork, corn, red pepper, jalapeño, and cilantro. Sprinkle the remaining cheese over the top and sandwich the ingredients in by topping this with the other tortillas. Press down gently to compact the ingredients and seal the tortillas.
2. Carefully pick up one of the quesadillas and place it into the preheated pan. Cook until golden and crisp on the bottom, then carefully turn the quesadilla over and toast the other side. Place the quesadilla onto a board and slice into wedges while you cook the remaining one.
3. Serve the quesadillas on a board with crisp lettuce, sour cream, and a spicy chili dip, if you are using.

### Freddy Fact

The Fazcade is also known as the West Side Wall of Death, and plenty to keep visitors busy!





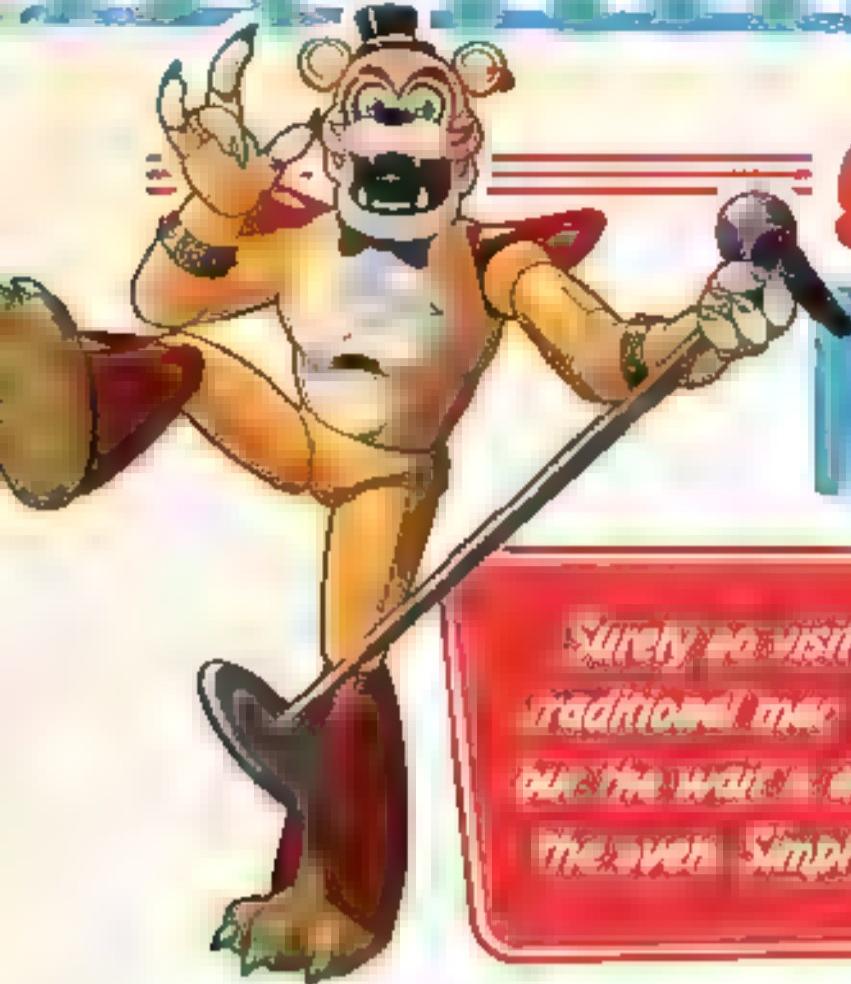
When investigating the  
Fascade ballroom, be  
careful not to wake the  
DJ Music Man.  
He is not a nice fellow





# Glamrock Freddy's FAVES & CLASSIC DISHES

As if to prove the animatronics can be creatures of habit, they never turn their noses away from a favorite dish. The Pizzaplex is home to a selection of classic cuisine. Featuring flavorsome fajitas, mac 'n' cheese, and gorgeous hot dogs, there's much to be said for a good old-fashioned fave!



# Glamrock Freddy's MAC 'N' CHEESE

“Freddy’s signature dish is Mac ‘n’ Cheese. Every helping of traditional mac ‘n’ cheese makes you feel like you’re in the kitchen, fast food chain warmth and fun bubble. It’s the ultimate comfort food with a cheeky rockin’ twist.”

**SERVES 6**

**PREPARATION TIME**  
30 MINUTES

**COOKING TIME**  
40 MINUTES

## WHAT YOU WILL NEED

1½ cups/7 oz/200 g elbow macaroni pasta  
2 tbsp olive oil  
1 onion, finely chopped  
2 garlic cloves, crushed  
½ cup/4½ oz/125 g chorizo, roughly chopped  
3½ tbsp/1 oz/30 g all-purpose/plain flour  
3½ cups/28 fl oz/800 ml whole milk  
3½ cups/10½ oz/300 g grated cheddar cheese  
Scant 1 cup/2 oz/60 g grated Parmesan cheese  
8 sundried tomatoes, chopped  
½ cup/3½ oz/100 g frozen peas  
½ cup/3½ oz/100 g kale, roughly chopped  
1 cup/2 oz/75 g fresh bread crumbs  
Sea salt and milled black pepper

1. Cook the pasta in a large pot of boiling water for 5–6 minutes then drain into a colander and leave to one side. Preheat your oven to 350°F/180°C/gas mark 4.
2. Heat the olive oil in a large sauté pan, add the onion and cook over a low heat until soft. Try not to color the onion. Add the garlic and chorizo to the pan and continue cooking for 5 minutes.
3. Stir in the flour and, once incorporated, start adding the milk a little at a time. Keep stirring and adding the milk until you have a smooth sauce. Stir in 3 cups/9 oz/250 g of the cheddar cheese and 2/3 cup/1½ oz/40 g of the Parmesan cheese and mix well. Season with a little salt and milled pepper.
4. Add the chopped sundried tomatoes, peas, and kale. Add the pasta and mix. Pour the mixture into a baking dish and spread so that it is even.
5. In a bowl, combine the bread crumbs and the remaining cheddar and Parmesan cheeses. Sprinkle the bread crumb mixture over the pasta and bake for about 30 minutes until golden and bubbling.

## Freddy Fact

“I’m not just a singer, I’m a chef too! I’m a bit of a foodie, so I’m always trying out new recipes. This is my favorite dish to make because it’s so easy and it always goes down a treat with the kids.”





# Glamrock Freddy's FULLY LOADED HOT DOGS

Ready for a night on the town? Well, the perfect meal served with Glamrock Freddy's fully loaded dogs! Just how can dogs do on crispy onions, crispy bacon, and gherkin relish? You'll find out on the next page!

## INGREDIENTS

C PREPARATION TIME  
10 MINUTES

C COOKING TIME  
10 MINUTES

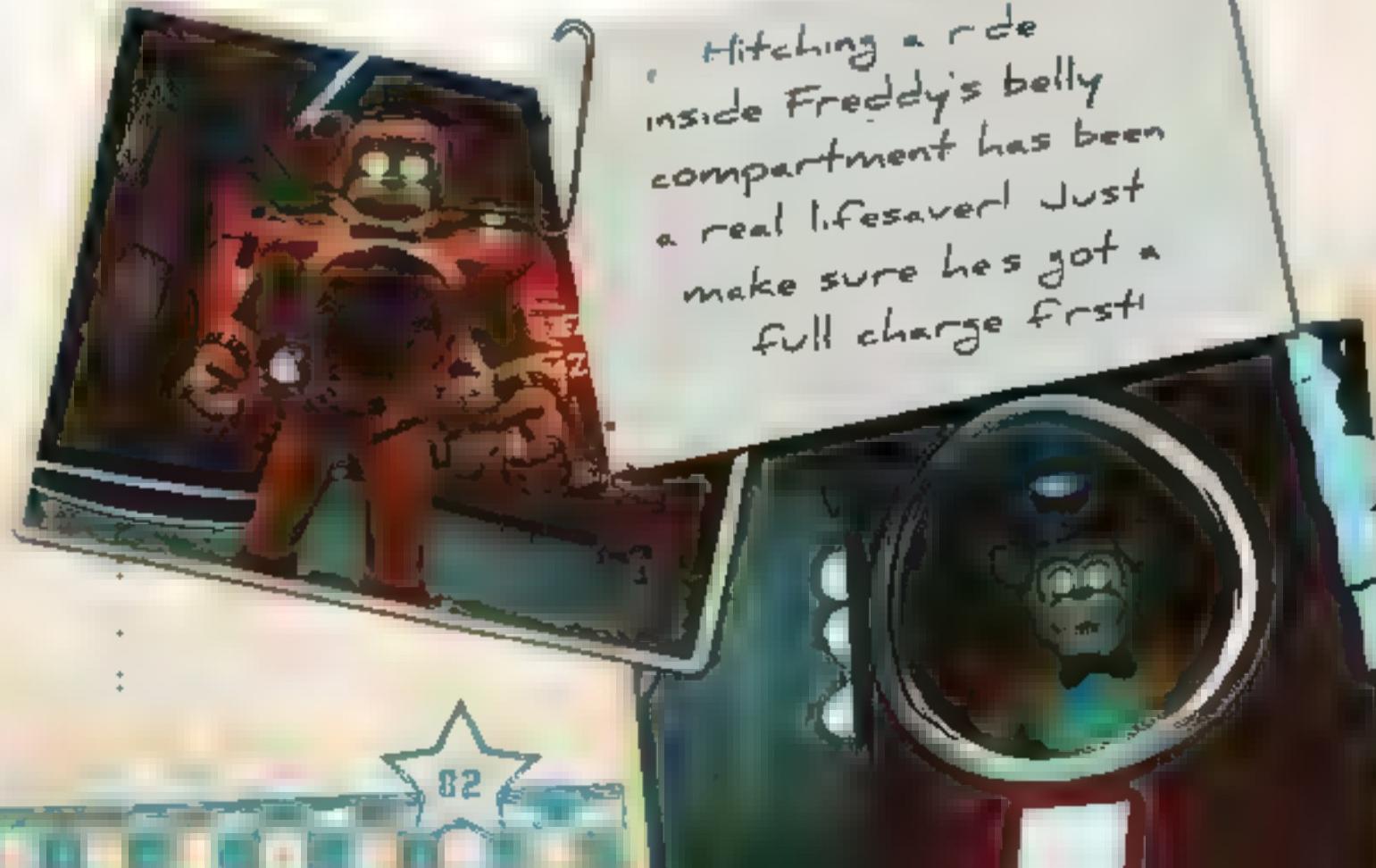
## WHAT YOU'LL NEED

2 slices bacon  
4 large hot dogs  
4 hot dog buns  
4 tbsp sauerkraut  
4 tbsp crispy onions  
American mustard  
Ketchup

### FOR THE GHERKIN RELISH

2–3 medium gherkins, finely chopped  
5 pickled jalapeños, finely chopped  
½ small red onion, finely chopped  
1 tsp honey  
1 tsp whole-grain or Dijon mustard  
½ tsp chopped dill

1. To make the relish, mix all the prepared ingredients in a bowl.
2. Heat a griddle pan over high heat. Add the bacon and cook for a few minutes until crisp. Remove the bacon slices from the griddle and allow to cool, then chop them into small pieces.
3. Turn the heat under the griddle down to medium and place the hot dogs on it. Heat the hot dogs through, turning them occasionally.
4. Open the buns and fill each with a tablespoon of the sauerkraut, then top each with a hot dog. Spoon some gherkin relish, crispy bacon bits, and crispy onions over the hot dogs and drizzle with mustard and ketchup.



Hitching a ride inside Freddy's belly compartment has been a real lifesaver! Just make sure he's got a full charge first!



# Balloon Boy's CHICKEN & CHORIZO FAJITAS



*Balloon Boy is not kidding around when he says these delicious fajitas will keep the whole family happy! They're easy to make, quick to cook, and great for the young ones.*

PREP TIME

COOKING TIME  
20 MINUTES

COOKING TIME  
12-15 MINUTES

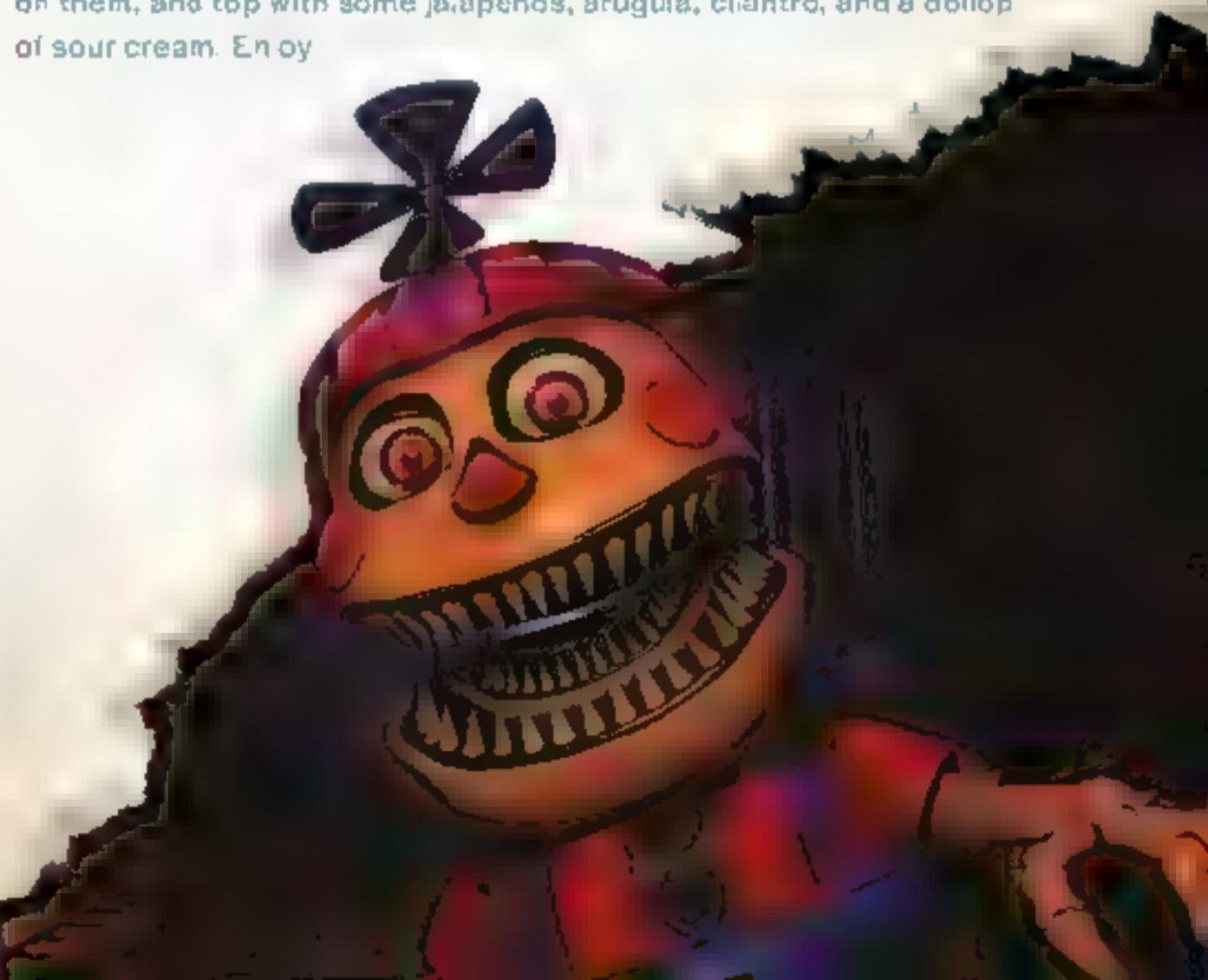
WHAT YOU'LL NEED

4 tbsp olive oil  
1 large chicken breast, thinly sliced  
 $\frac{1}{4}$  cup/1½ oz/50 g chorizo sausage, roughly chopped  
1 small red onion, sliced  
 $\frac{1}{2}$  yellow bell pepper, seeded and cut into strips  
2 tsp fajita seasoning  
1 tbsp chopped cilantro/coriander

TO SERVE

4 flour tortillas  
Lime wedges, for squeezing  
Pickled jalapeños, chopped  
Arugula/rocket  
Small handful cilantro/coriander  
Sour cream

1. Heat a large frying pan or wok over medium-high heat. Add 2 tbsp of olive oil to the pan and fry the chicken slices until seared all over and starting to brown. Remove the chicken from the pan and put onto a plate.
2. Now add the remaining olive oil and fry the chorizo, onion, and pepper for 3–4 minutes until they start to soften. Add the chicken back to the pan along with the fajita seasoning and toss everything together. Cook for another minute, then stir in the chopped cilantro and spoon into a serving bowl.
3. Heat the tortillas in a dry pan until you have a little color on them.
4. Serve the chicken filling with the tortillas, squeeze a little lime juice on them, and top with some jalapeños, arugula, cilantro, and a dollop of sour cream. Enjoy!







# Bonnie's Buddha BOWL

*The bonnie bowl is certainly an intriguing place, but forget about that and take to this bonnie-inspired Buddha Bowl instead. This popular offering is a mix of protein and veggies packed with healthy foods and served cold. Enjoy!*

## MAKES 2

PREPARATION TIME  
40 MINUTES

COOKING TIME  
20 MINUTES

### INGREDIENTS

3½ oz/100 g firm tofu, cut into bite-size chunks  
2 tbsp olive oil  
1 tbsp maple syrup  
1 tbsp soy sauce  
½ cup/3½ oz/100 g drained canned chickpeas  
1 tsp dry harissa spice mix  
1 small red onion, thinly sliced  
1 tbsp rice wine vinegar  
1 tsp sugar  
2 cups/9 oz/250 g cooked brown rice  
1 medium zucchini/courgette, spiralized (or sliced, if you prefer)  
½ cup/2 oz/60 g cooked broccoli  
5 radishes, sliced  
½ cup/2 handfuls of baby spinach  
½ cup/3½ oz/100 g cooked lentils  
2 tbsp hummus  
Sesame, nigella, and pumpkin seeds, to sprinkle  
Sriracha sauce, to drizzle  
Sea salt

1. In a frying pan over medium heat, fry the tofu in 1 tbsp of olive oil until it starts to crisp. Add the maple syrup and soy sauce and continue cooking until glazed, turning frequently and starting to turn sticky. Remove from the pan and leave to cool.
2. Wash the pan and place back on the heat. Add the last of the olive oil and fry the chickpeas over high heat until they start to blister and char. Remove from the heat, add the harissa to the pan, toss the chickpeas to coat them, and leave to cool.
3. Place the red onion into a small bowl and toss with the rice wine vinegar and sugar. Leave to the side.
4. When assembling a Buddha bowl, it's important to keep all the ingredients separate in their own little piles. Divide the rice between the two bowls. Sprinkle the zucchini with a little salt and place onto the rice, dividing it evenly between the bowls. Add the broccoli, radishes, baby spinach, tofu pieces, chickpeas, lentils, and pickled red onions on top.
5. Add a spoonful of hummus to the center of each bowl. Sprinkle some pumpkin, nigella, and sesame seeds on top, then finish with a generous drizzle of the sriracha sauce.







## Glamrock Chick

# Breakfast Best

While the Pizzoplex is well known for its pizzas, burgers, and other marvelous meals, you may think breakfast doesn't feature much on the menu.

Not so, and this section serves up a few early-morning recipes to get your day off to a great start. After spending the night in this place, that's got to be a good thing!

# EGGS BENEDICT

## with Glamrock Glamour



### INFO

PREPARATION TIME  
30 MINUTES

COOKING TIME  
20 MINUTES

### WHAT YOU WILL NEED

2 tbsp white wine vinegar

1 tbsp olive oil

½ cup/3½ oz/100 g chorizo,  
chopped

10 cherry tomatoes, halved

4 eggs

2 English muffins

### FOR THE AVOCADO SALSA

1 ripe avocado

1 tbsp red onion, finely chopped

1 tsp chopped cilantro/coriander,  
plus extra to serve

Squeeze of lime juice

Salt and black pepper

### FOR THE HOLLANDAISE

½ cup/4½ oz/125 g butter

• 2 egg yolks

2 tsp white wine vinegar

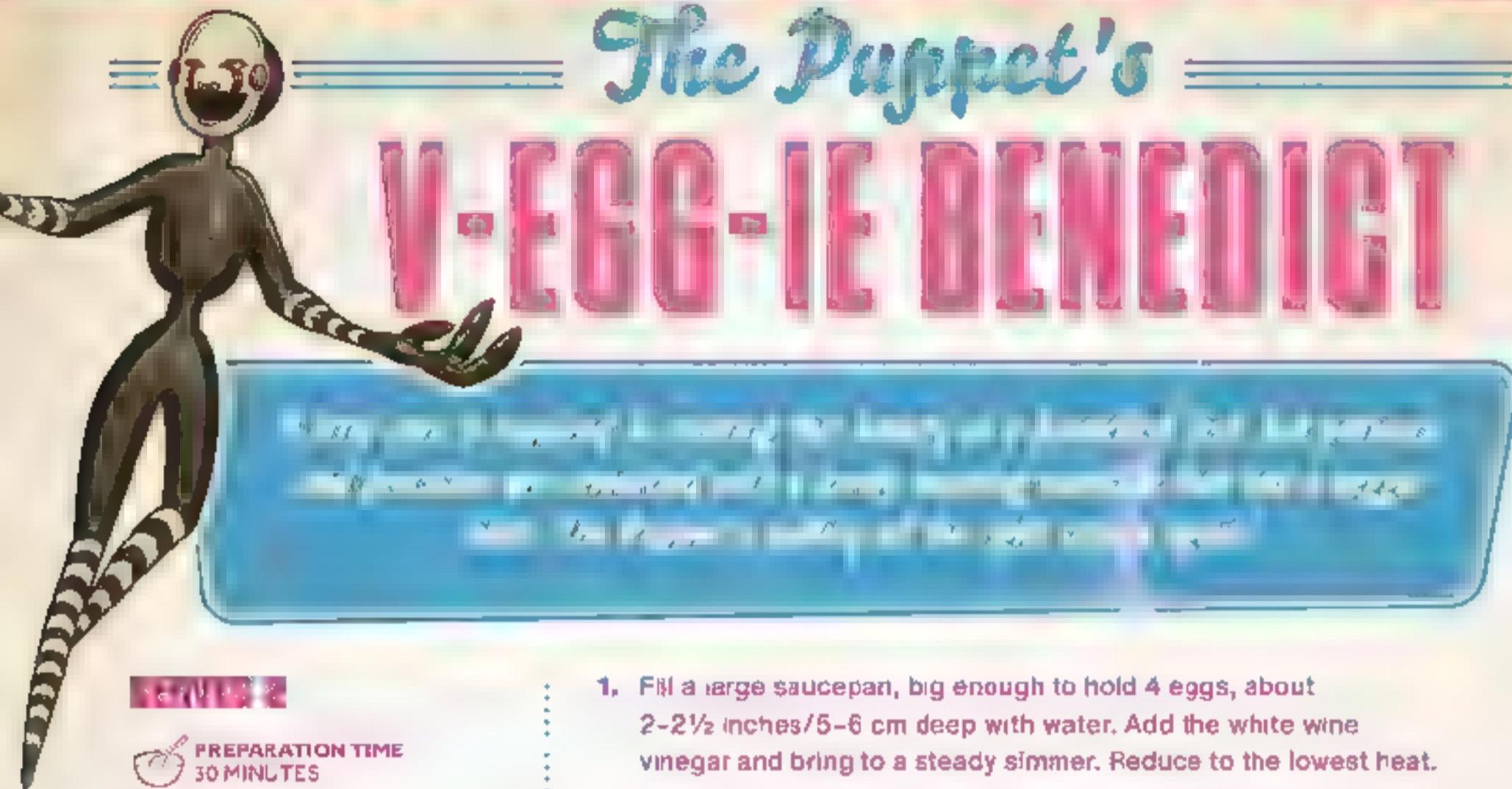
A squeeze of lime juice and  
a little zest

½ tsp chipotle paste

1. Fill a large saucepan, big enough to hold 4 eggs, about 2–2½ inches/5–6 cm deep with water. Add the white wine vinegar and bring to a steady simmer. Reduce to the lowest heat.
2. While the water is heating, make the spicy hollandaise sauce. Melt the butter in the microwave. Put the egg yolks, vinegar, and lime juice and zest in a blender and mix for about 10 seconds. While still blending, slowly pour the melted butter into the egg mixture, making sure the whey (the white stuff at the bottom of the bowl) doesn't go in. When all the clear butter has been used, add the chipotle paste, blend for 2 seconds to mix, then pour the sauce into a serving bowl.
3. Heat the olive oil in a frying pan and add the chorizo and tomatoes. Cook over medium heat until the chorizo has crisped. Leave to one side.
4. For the avocado salsa, scoop the avocado flesh into a bowl. Add the red onion, cilantro, and a squeeze of lime juice, and season with salt and pepper.
5. Carefully crack the eggs into the hot water and leave to cook for about 3 minutes. You want a runny yolk but the whites to set.
6. Cut the muffins in half, then toast them and place onto serving plates. Divide the avocado salsa between the muffins, followed by the chorizo and tomato mixture. Lift the eggs out of the water with a slotted spoon and drain briefly. Place the eggs onto the muffins, pour the hollandaise sauce over the eggs, and serve with a little extra cilantro.



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# The Perfect's

## 4-EGG-IE DELIGHT

LEVEL: EASY

PREPARATION TIME  
30 MINUTES

COOKING TIME  
20 MINUTES

### WHAT YOU WILL NEED

2 tbsp white wine vinegar  
1½ tbsp/½ oz/20 g butter  
½ cup/3½ oz/100 g mushrooms,  
roughly sliced or chopped  
1 ½ cups/2¾ oz/80 g kale/cavolo  
nero  
4 eggs  
2 English muffins

### FOR THE HOLLANDAISE SAUCE

½ cup/4¼ oz/120 g butter  
2 egg yolks  
1 tsp white wine vinegar  
Squeeze of lemon juice  
1 tsp chopped chives, dill,  
or parsley  
Salt and black pepper

1. Fill a large saucepan, big enough to hold 4 eggs, about 2–2½ inches/5–6 cm deep with water. Add the white wine vinegar and bring to a steady simmer. Reduce to the lowest heat.
2. While the water is heating make the hollandaise sauce. Melt the butter in a bowl in the microwave. Put the egg yolks, vinegar, and a squeeze of lemon juice in a blender and season with a little salt and pepper. Mix for about 10 seconds, then while still blending, slowly pour the melted butter into the egg mixture, making sure the whey (the white stuff at the bottom of the bowl) doesn't go in. When all the clear butter has been used add the herbs, blend for 2 seconds to mix, then pour the sauce into a serving bowl.
3. In a separate pan melt the 1½ tbsp/½ oz/20 g of butter and add the mushrooms and kale. Cook until wilted and the mushrooms start to color, then season with salt and pepper.
4. Carefully crack the eggs into the hot water and leave to cook for about 3 minutes. You want a runny yolk but the whites to set.
5. Cut the muffins in half, then toast them and place onto serving plates. Divide the mushroom and kale mix between the muffins. Lift the eggs out of the water with a slotted spoon and drain briefly. Place the eggs onto the muffins. Pour the hollandaise sauce over the eggs and serve.





# Moondrop's BLUEBERRY PANCAKES

Yield: 6 pancakes  
Preparation time: 20 minutes  
Cooking time: 20 minutes

## SERVES 4

PREPARATION TIME  
20 MINUTES

COOKING TIME  
20 MINUTES

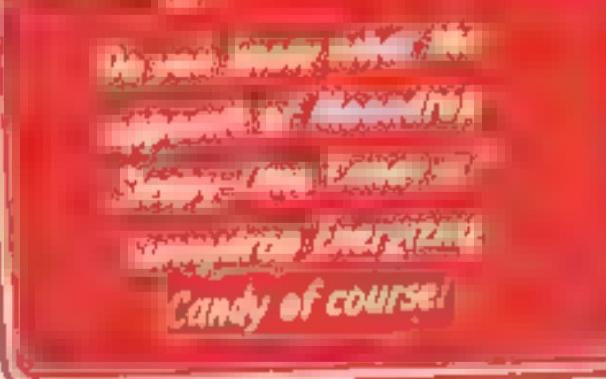
## WHAT YOU WILL NEED

2 tsp/½ oz/10 g butter  
1 cup/5½ oz/150 g blueberries  
1½ cups/7 oz/200 g self-rising flour  
1 tsp baking powder  
Pinch of salt  
1 large egg  
1 cup/9 fl oz/250 ml whole milk  
Vegetable oil, for frying  
Maple syrup, to serve

1. Melt the butter in a small pan, then add ⅔ cup/3½ oz/100 g of the blueberries and cook until slightly soft. Leave to cool.
2. In a large bowl combine the flour, baking powder, and salt. Make a well in the center and crack in the egg. Pour in the milk and whisk until you have a smooth batter, then fold in the cooled blueberries.
3. Heat 1 teaspoon of vegetable oil in a large nonstick frying pan over medium heat. Drop large spoonfuls of the batter into the pan, spacing them out—you should be able to cook three pancakes per batch. Cook them until small bubbles appear on the surface, then flip the pancakes over and cook for another 30 seconds or until golden and cooked through. Keep the pancakes warm while you repeat the process to cook the rest of the batter.
4. Serve the pancakes with the remaining blueberries and maple syrup.

Don't be duped by the sleepy-looking images of Moondrop, because he's a nightmare animatronic during the dark!

## Freddy Fact









# Roxanne Wolf's *Sweet Things*

With the trials and tribulations of a trip to the Pizzaplex, it's common to begin yearning for home sweet home. Pay attention to the following delicious desserts and your home really will become a place of tasty after-dinner treats. Roxanne Wolf is always on the hunt for a sweet treat!



# Roxanne Wolf's CHOCOLATE & CHERRY MOUSSE

**SERVES 4**

**PREPARATION TIME**  
35 MINUTES

**COOKING TIME**  
5 MINUTES

## WHAT YOU WILL NEED

1½ cups/7 oz/200 g milk chocolate  
Finely grated zest of 1 orange  
4 large eggs, separated  
2½ tbsp/1 oz/30 g sugar  
Scant 1 cup/7 fl oz/200 ml heavy/  
double cream  
4 tbsp cherry jam  
Handful of milk chocolate  
malted candies

**You will need 4 serving glasses or small bowls.**

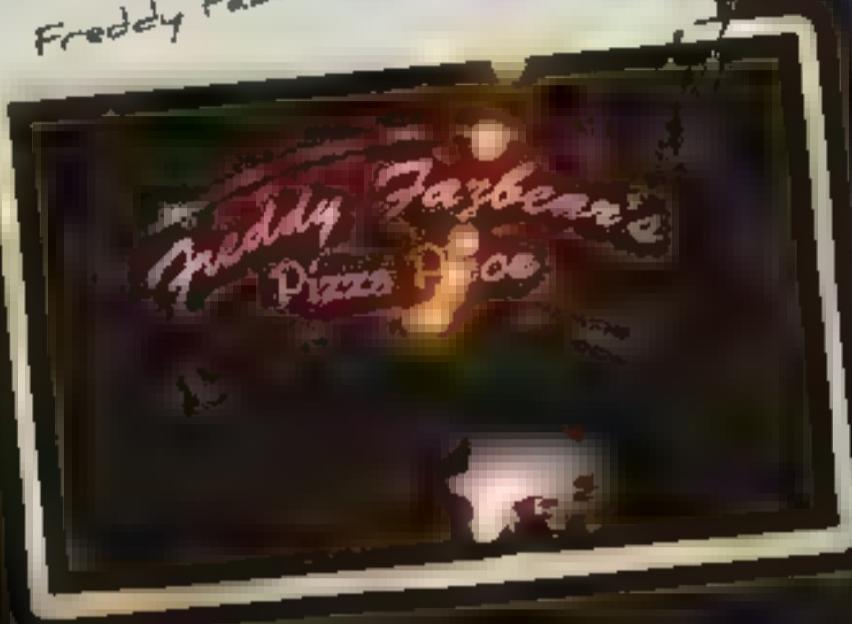
1. Put the chocolate in a heat-resistant bowl and set over a pan of barely simmering water, making sure the water is not in contact with the bowl. Once melted, leave the chocolate until it's cool but still runny, then stir in the orange zest.
2. Whisk the egg yolks and sugar together until light in color. Pour in the cream and whisk until you have soft peaks. Don't overwhisk or the mousse will become heavy.
3. In a separate grease-free bowl, whisk the egg whites until very stiff.
4. Fold the cooled chocolate into the cream mixture, then gently fold in the egg whites, making sure not to beat the mixture. You want to keep as much air in it as possible.
5. Fill your glasses half full, then add a tablespoon of the cherry jam to each glass. Top with more mousse and put the glasses in the fridge to set for at least an hour.
6. Before serving, crush the milk chocolate malted candies and sprinkle the crumbs over the mousse.

## Freddy Fact

motor mayhem Roxy Raceway is  
the place! You can't afford  
to miss it!



If you can get all three upgrades for Freddy and return to the Racenway, you'll find an underground passage that leads to the ruins of the original Freddy Fazbear's Pizza Place!



# PIRATE PLUNDERBAR

Endorsed by Foxy

*Don't let Foxy's crew steal your candy or you'll end up in a sticky situation! Make sure to add some extra chocolate and marshmallows to your bars. Who wants to share their plunder? I do!*

## MAKES 9+ PLUNDERBARS

PREPARATION TIME  
30 MINUTES

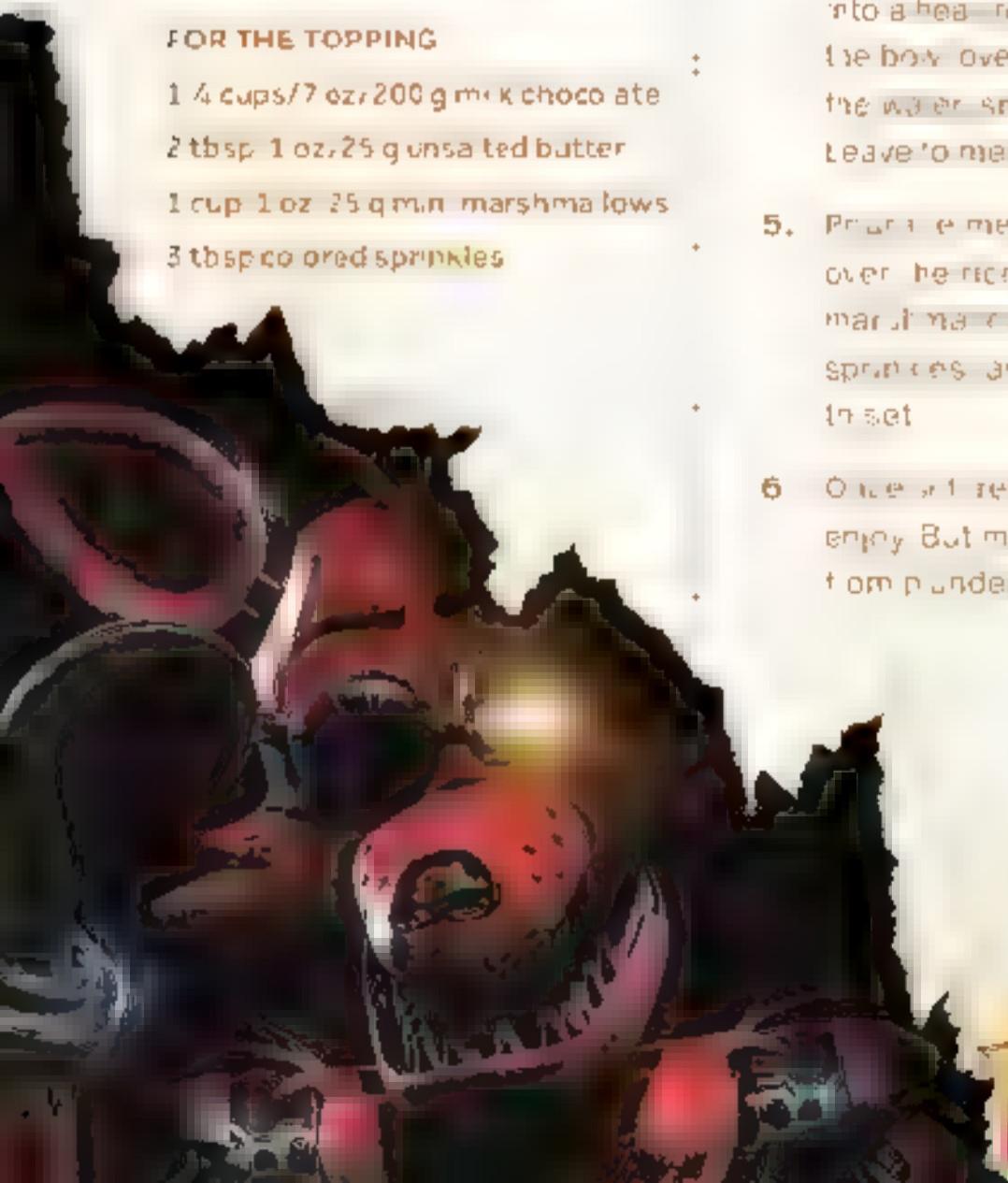
## WHAT YOU WILL NEED

1 cup/5½ oz/150 g light corn syrup/golden syrup  
½ cup/6 oz/175 g smooth peanut butter  
5 cups/4 ¼ oz/120 g rice cereal

## FOR THE TOPPING

1 ¼ cups/7 oz/200 g milk chocolate  
2 tbsp 1 oz/25 g unsalted butter  
1 cup 1 oz/25 g mini marshmallows  
3 tbsp colored sprinkles

- 1 Grease an 8 in × 8 in/20 cm square cake pan with butter or spray with parchment paper.
- 2 Put the syrup and peanut butter in a saucepan and heat over low heat, stirring often until you have a smooth sauce. Fold in the rice cereal, making sure all the cereal pieces are coated with the sauce.
- 3 Pour the mixture into the prepared pan, press firmly into the pan with the back of a spoon to firm. Put in the fridge to set.
- 4 Place a small saucépan of water over low heat. Break the chocolate into small pieces and place into a heat-resistant bowl with the butter. Set the bowl over the hot water, making sure the water sits in contact with the bowl. Leave to melt, then cool slightly.
- 5 Pour the melted chocolate over the rice cereal and top the mini marshmallows on top, then add the sprinkles and push back into the fridge to set.
- 6 Once set, remove from the pan and enjoy. But make sure you stop other pirates from plundering your delicious dessert bars!





# Freddy Fudgebar CHOCOLATE FUDGE BROWNIES

These brownies are packed with chocolatey goodness. They're perfect for a quick dessert or a delicious treat to share with friends.

**MAKES 12**

20 MINUTES

35 MINUTES

## WHAT YOU'LL NEED

$\frac{1}{2}$  cup/6 oz/175 g unsalted butter, plus extra for greasing  
2 chocolate, caramel, and nougat snack bars, roughly chopped  
 $6\frac{1}{2}$  oz/180 g bittersweet/dark chocolate, roughly broken  
3 large eggs  
 $1\frac{1}{4}$  cups/12 oz/350 g sugar  
1 tsp vanilla extract  
Scant 1 cup/4½ oz/125 g all-purpose flour  
1 tsp baking powder  
Heaped  $\frac{1}{2}$  cup/1¾ oz/40 g cocoa powder  
 $\frac{1}{2}$  cup/3½ oz/100 g toasted hazelnuts, chopped

1. Heat the oven to 350°F/160°C/gas 4. Grease an 11 x 8 inch/28 x 20 cm baking dish and line with parchment paper
2. Put butter, chopped snack bars, and chocolate in a heat-resistant bowl and set over a pan of barely simmering water, making sure the water is not in contact with the bowl. Stir occasionally until you have a smooth sauce, then remove from the heat.
3. In a large bowl, whisk the eggs and sugar together until light and fluffy. Fold the cooled chocolate mixture and the vanilla into the eggs. Sift in the flour, baking powder, and cocoa, then add half the hazelnuts and fold everything together
4. Pour the batter into the prepared baking dish and sprinkle the remaining hazelnuts. Bake for 25–30 minutes until a skewer comes out almost clean—you still want it slightly gooey. Leave to cool completely before removing from the dish
5. Slice the brownie into 12 pieces to serve. These will keep for 4–5 days in an airtight container

## Freddy Fact

*These brownies are endorsed by Freddy. They're perfect for a quick and easy treat—they won't keep you awake at night!*







# Sunydrop's Energy Balls

It's time to get healthy! These energy balls are packed with nutrients and taste great too.

## MAKES 12

PREPARATION TIME  
25 MINUTES

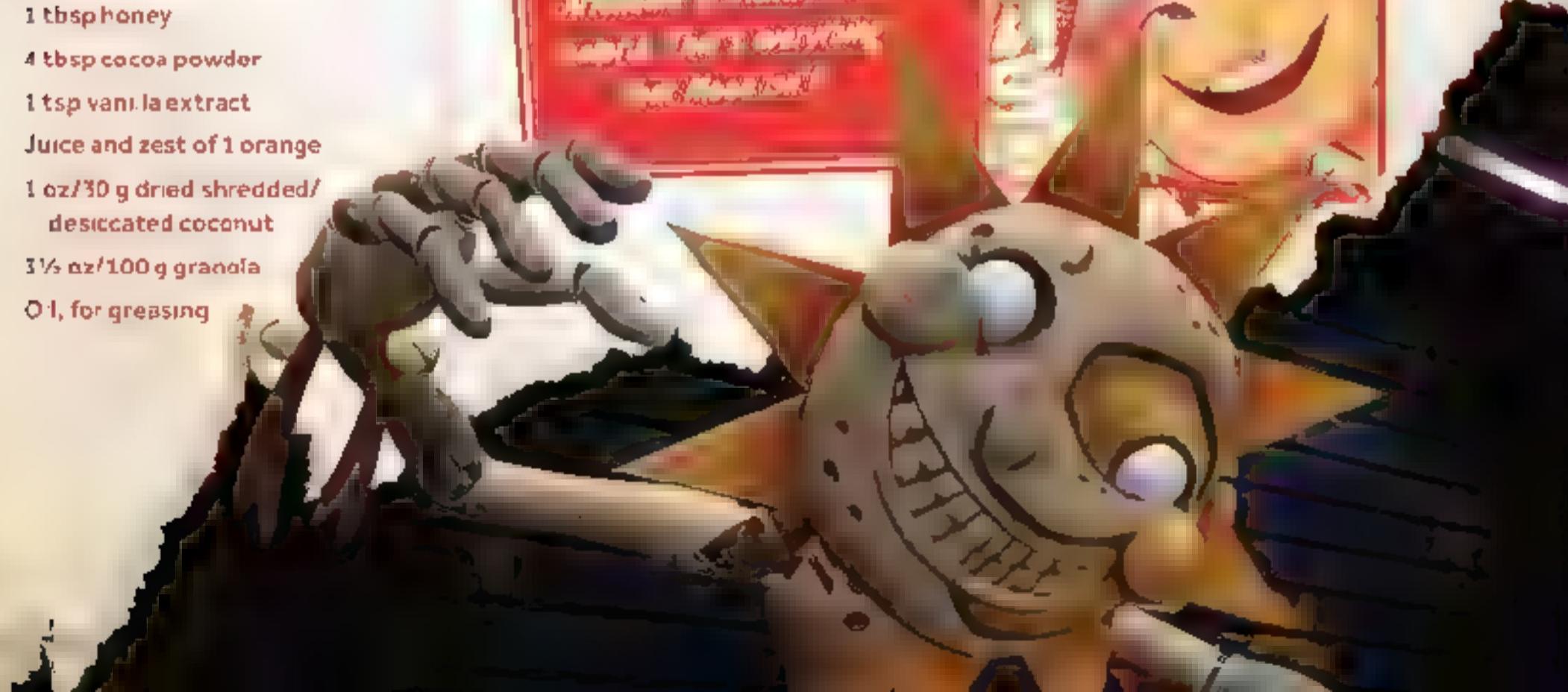
## WHAT YOU WILL NEED

1 cup/5½ oz/150 g Medjool dates  
1¼ cups/5½ oz/150 g nuts  
(walnuts, pecans, cashew, or a  
mix of all three)  
2½ tbsp/½ oz/20 g chia seeds  
2½ tbsp/1¾ oz/50 g pumpkin  
seeds  
2½ tbsp/1 oz/25 g sunflower  
seeds  
½ cup/1½ oz/50 g dried  
cranberries  
1 tbsphoney  
4 tbsp cocoa powder  
1 tsp vanilla extract  
Juice and zest of 1 orange  
1 oz/30 g dried shredded/  
desiccated coconut  
3½ oz/100 g granola  
Oil, for greasing

1. Put all the ingredients except the granola into a food processor and blend until you have a thick, sticky mixture.
2. Put the granola into a freezer bag and, using a rolling pin, crush into crumbs. Place the granola crumbs into a shallow bowl.
3. With slightly oiled hands, scoop teaspoon-sized portions of the mixture and roll into balls. Fully coat each ball by rolling them in the crushed granola. These balls can be stored in an airtight container for up to a week.

## Freddy Fact

Energy balls are a great way to keep your energy levels up throughout the day. They're packed with nutrients and can be stored easily for snacking on the go.



*good  
vibes*





# RASPBERRY & WHITE CHOCOLATE MR. CUPCAKES

Mr. Cupcake's favorite flavor combination is back! These raspberry and white chocolate cupcakes are filled with fresh raspberries and topped with a sweet frosting made from the berries themselves.

## MAKES 12

PREPARATION TIME  
40 MINUTES

COOKING TIME  
25 MINUTES

### WHAT YOU'LL NEED

1 cup/4½ oz/120 g fresh raspberries

2½ cups/10½ oz/300 g all-purpose/plain flour

1 tsp baking powder

1 cup/7 oz/200 g sugar

Pinch of salt

Scant ¼ cup/3½ fl oz/100 ml sour cream

2 large eggs, beaten

Scant ½ cup/3½ fl oz/100 ml milk

Scant ½ cup/3½ fl oz/100 ml vegetable oil

1 tsp vanilla extract

½ cup/3½ oz/100 g white chocolate chunks

### FOR THE ICING

½ cup/1 oz/30 g fresh raspberries

1 tbsp lemon juice

½ tsp vanilla extract

1 cup/5½ oz/150 g confectioner's icing sugar

### FOR DECORATION

Edible googly eyes

- Preheat the oven to 350°F/180°C/gas 5 and, if you don't have a nonstick muffin tin, grease a 12-hole muffin pan.
- Place the raspberries in a bowl, add 1 tablespoon of the flour and toss so the raspberries are coated in the flour. Set aside.
- Sift the rest of the flour and the baking powder into a mixing bowl and add the sugar and salt.
- In a separate bowl, whisk together the sour cream, eggs, milk, vegetable oil, and vanilla extract. Pour the milky egg mixture into the flour and mix until you have a smooth batter. Gently fold in the raspberries and white chocolate.
- Divide the mixture between the holes of the muffin pan. Bake for 20–25 minutes until risen and golden. Leave to cool completely in the pan before removing.
- While the muffins are cooling, make the icing. Press the raspberries through a fine mesh strainer/sieve into a bowl, discarding the bits. Stir in the lemon juice and vanilla. Add half the confectioner's sugar and stir until fully incorporated. Add the rest of the sugar slowly, a tablespoon at a time, until you have the consistency you want.
- Once the cakes are cool, spoon a tablespoon of the icing over each one, letting it drip down the sides. Leave the icing to set for 10 minutes before adding googly eyes.



LET  
EAT



# Dancing Rabbit Lady's SIZZLING CHURROS

With a little bit of prep work, you can make these churros at home. They're perfect for a movie night or a special occasion.

## MAKES ABOUT 15

 PREPARATION TIME  
20 MINUTES

 COOKING TIME  
30 MINUTES

### WHAT YOU'LL NEED

**FOR THE CHURROS**  
½ cup/4 fl oz/125 ml whole milk  
2 tbsp/1 oz/30 g butter  
1 tbsp sugar  
Pinch of salt  
1 tsp vanilla extract  
1 cup plus 2 tbsp/5½ oz/150 g all-purpose/plain flour  
2 large eggs  
Vegetable or sunflower oil, for frying

### FOR THE COATING

1 tbsp sugar  
1 tsp ground cinnamon

### FOR THE EASY CHOCOLATE SAUCE (optional)

½ cup/4 fl oz/125 ml heavy/double cream  
2 tbsp/1 oz/25 g butter  
1 tbsp sugar  
¼ cup/1½ oz/50 g dark chocolate

You will need a piping bag fitted with a star-shaped tip/nozzle and a pair of scissors.

1. Put the milk, butter, sugar, and salt into a saucepan and gently heat. Add the vanilla and bring to a boil. Remove the pan from the heat and beat in the flour with a wooden spoon until you have a lump-free dough. Cool for 15 minutes.
2. While the mixture is cooling, make the chocolate sauce, if you're using. Put the heavy cream, butter, and sugar into a saucepan and gently heat. Place the chocolate into a microwavable bowl and heat in 5-second increments until melted. Remove the cream from the heat and stir in the melted chocolate to make a smooth sauce.
3. Combine the sugar and cinnamon for coating in a bowl and set aside.
4. Once the batter has cooled, beat in the eggs, making sure they are fully incorporated. Spoon the thick dough into a piping bag fitted with a star tip/nozzle.
5. Pour the oil into a heavy deep-sided pan to a depth of about 2 inches/5 cm. Using a kitchen thermometer, heat the oil to 350°F/180°C. You can also do this in a deep fryer.
6. Pipe the batter straight into the hot oil and, as you pipe, use scissors to snip through the dough at roughly 4-inch/10-cm intervals to create the churros. Cook a few at a time, frying each batch for about 2 minutes, and turning over after a minute, until they are golden and crisp. Remove the churros from the oil with a slotted spoon and drain onto paper towels/kitchen roll, then toss in the cinnamon sugar to coat.
7. Eat while hot and serve with the warm chocolate sauce, if you are using.







# Montgomery Gator's

# BEVERAGES

*Running around the Pizzaplex arcade is definitely thirsty work. While animatronics rarely stop for liquid refueling, human visitors need hydration of the highest order. Cans of Sodaroni (a weird pepperoni-flavored drink) can be spotted everywhere, but a more sophisticated and enjoyable selection of beverages are about to be revealed. Cheers!*

# Monty Green GREEN WITH ENVY!



**SERVES 2**

**PREPARATION TIME**  
10 MINUTES

## WHAT YOU WILL NEED

1 apple, cored  
1 banana, peeled  
1 tsp grated fresh ginger  
Small handful of spinach  
Small handful of kale  
1 tbsp chia seeds  
 $\frac{1}{2}$  cucumber  
15 mint leaves  
Juice of 2 limes  
3 ice cubes  
Scant 1 cup/7 oz/200 ml  
apple juice, plus extra  
if needed  
1 tbsp honey

1. Place all ingredients into a blender and blend until smooth
2. If it feels thick, add more apple juice. Serve right away. This is certainly a boost you need first thing in the morning





# SUPERSTAR DAYCARE Strawberry Shake

**SERVES 2**

 PREPARATION TIME  
5 MINUTES

1½ cups/9 oz/250 g  
strawberries, sliced

1 tsp sugar

1¼ cups/10 fl oz/300 ml milk,  
plus extra if needed

2 scoops vanilla ice cream

1 tbsp chia seeds

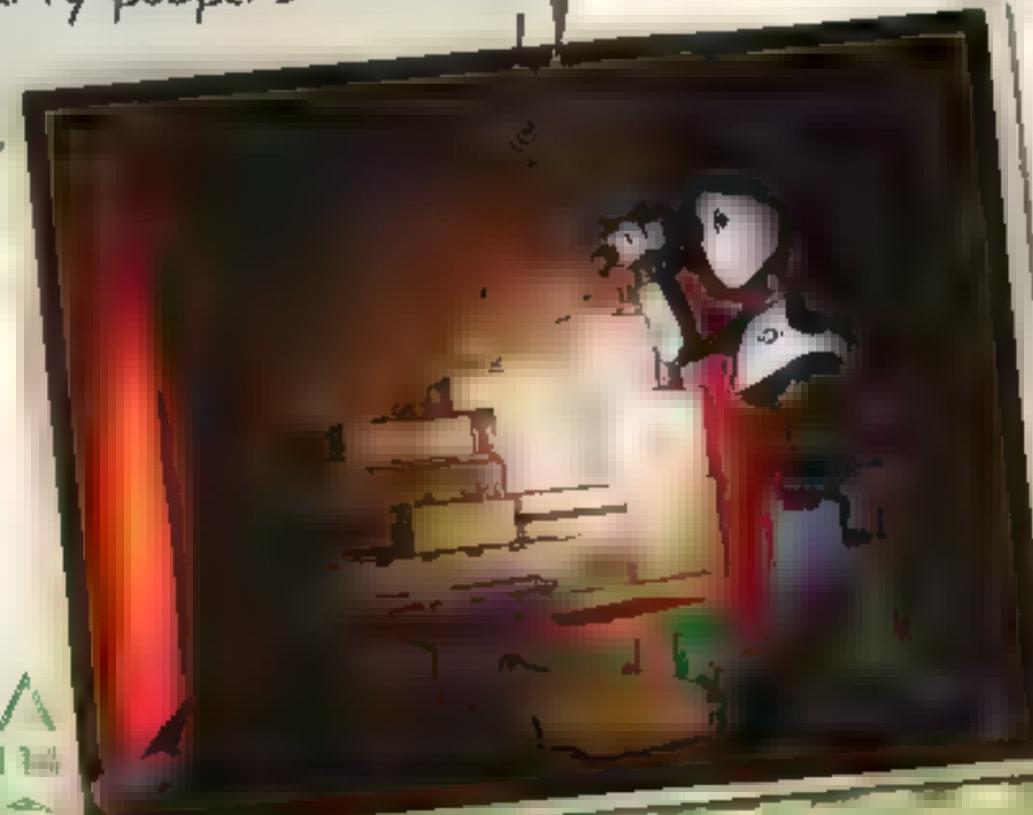
**TO SERVE (optional)**

Scant ½ cup/3½ fl oz/100 ml  
whipping cream

1 tsp colored sprinkles

1. Put the sliced strawberries into a bowl with the sugar, mix, and let soften for 15 minutes
2. Put the strawberries into a blender and add the milk, ice cream, and chia seeds. Blend until smooth, adding a little more milk if it's too thick
3. Serve in two chilled glasses, topped with whipped cream and colored sprinkles if you are using.

Keep clear of the flashlight-tastic security bots around Superstar Daycare. These machines are 100 percent party poopers





# Fruit FRUITY COVE COOLER

**SERVES 2**

 PREPARATION TIME  
10 MINUTES

 **INGREDIENTS**

1 small pineapple, skin removed and flesh chopped

1½ cups/10 fl oz/300 ml coconut water

2 passion fruits

Juice of 1 lime

1 tbsp honey

½ cup/1½ oz/50 g ice, plus extra to serve

**TO GARNISH**

10 mint sprigs

Lime wedges

1. Put the prepared pineapple, coconut water, passion fruit pulp, lime juice, honey, and ice into a blender. Blend on full power until you have a smooth drink
2. Take two long glasses and add a few ice cubes to each. Pour the cooler into the glasses and stir in the mint sprigs and a couple of lime wedges





# SODARONI

Slushy

**SERVES 2**

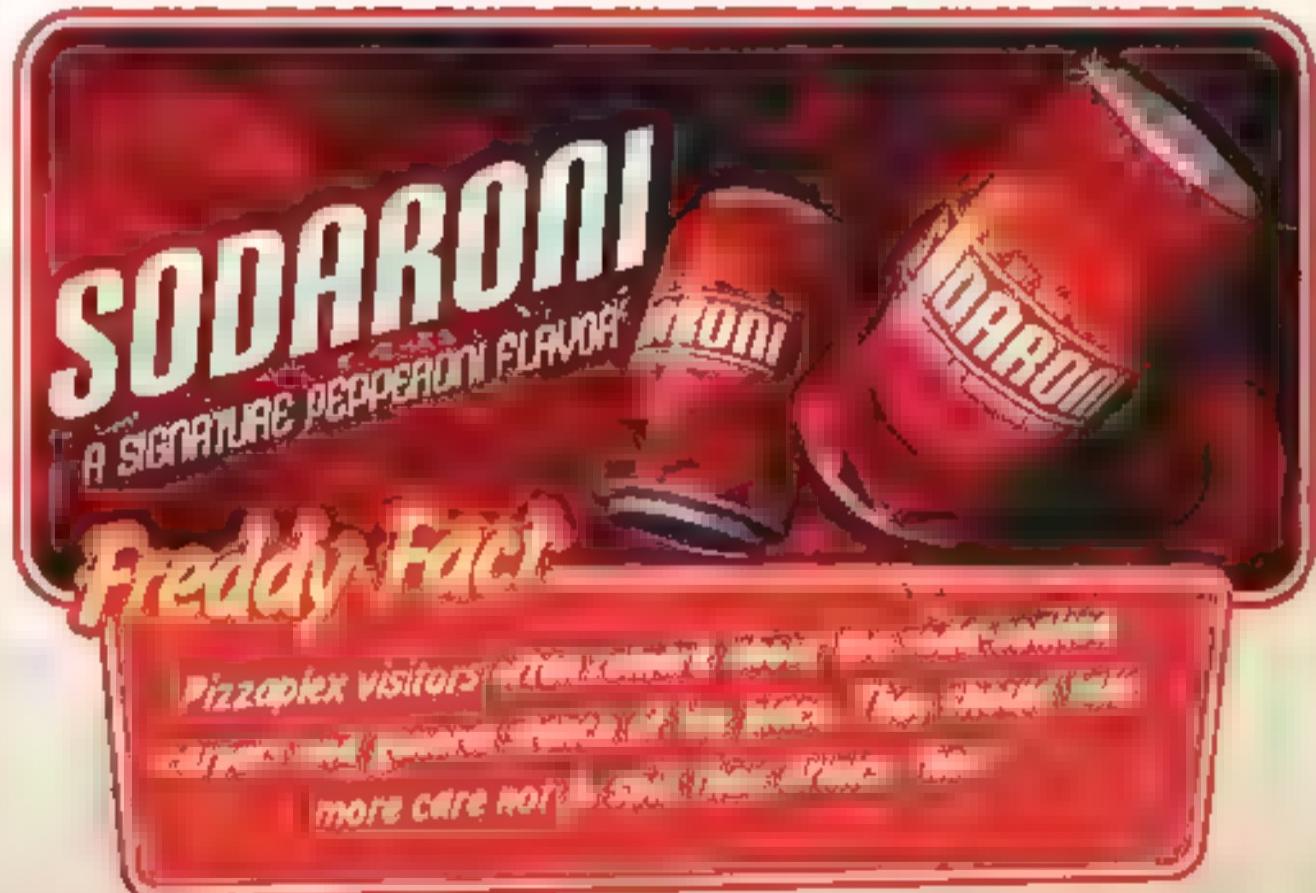


PREPARATION TIME  
5 MINUTES

1. Put all the ingredients in a blender and blend until smooth and slushy.
2. Pour into two glasses and enjoy.

## INGREDIENTS

9 oz/250 g frozen raspberries  
Juice of 1 large lemon  
Scant  $\frac{1}{2}$  cup/3½ fl oz/100 ml  
sparkling water  
Scant  $\frac{1}{2}$  cup/3½ fl oz/100 ml  
cranberry juice  
 $\frac{1}{4}$  cup/5½ oz/150 g ice  
1 tbsp honey







# MELON MELTDOWN

**MAKES 2**

**PREPARATION TIME**  
10 MINUTES

## WHAT YOU WILL NEED

$\frac{1}{2}$  cup/7 oz/200 g watermelon,  
seeds removed

1 tbsp honey

5 mint leaves

Juice of 2 limes

1½ cups/10 fl oz/300 ml soda  
water, chilled

## TO SERVE

ice, for the glasses

2 tbsp grenadine (optional)

Extra mint leaves

2 slices lime

2 small watermelon wedges

1. Put the watermelon in a blender with the honey, mint leaves, and lime juice and blend until smooth. Add the soda water and blend for another couple seconds.
2. Add ice to two tall glasses, top with the watermelon drink, and pour in the grenadine, if using. Garnish each glass with mint leaves, a watermelon wedge, and a slice of lime. Serve immediately.

## Freddy Fact





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Funtime Chica's Harissa Chicken Wings 52

Lefty's Meat Bite Skewers 34

**hazelnuts**

Freddy Fudgebar Chocolate Fudge Brownies 102

**Hollandaise** 90, 92**hot dogs**

Glamrock Freddy's Fully Loaded Hot Dogs 82

**hummus**

Bonnie's Buddha Bowl 86

**I****ice cream**

Superstar Daycare Strawberry Shake 114

**J****jalapeños****E Chip's Fully Loaded Tortillas** 36**Foxy's Sloppy Pulled Pork Burger** 70

Gherkin Relish 82

Pickled Salsa 74

Pico de Gallo 36

**K****kale/cavolo nero**

Glamrock Freddy's Mac 'n' Cheese 80

Monty Gator's Green with Envy! 112

Puppet's V-Egg-je Benedict, The 92

**ketchup**

Burger Sauce 30

**L****Lefty's Meat Bite Skewers** 34**lemongrass**

Zingy Salmon Lemongrass Skewers

Bonnie Style 46

**tentils**

Bonnie's Buddha Bowl 88

**lettuce**

Bonnie's Salmon Burger 40

Bonnie's Ultimate Burger with Crispy

Buttermilk Onions 30

Fazer Blast Pulled Pork Tacos 72

**limes**

Chica-Licious Thai Patties 54

Foxy's Fruity Cove Cooler 116

Funtime Chica's Harissa Chicken

Wings 52

Mango Salsa 40

Monty Gator's Green with Envy! 112

Monty's Mouthwatering Melon

Meltdown 120

On the Prowl... Coconut Curry 58

Pico de Gallo 36

Salmon Patties Prepared by

Bonnie 38

Slaw 56

**M****macaroni pasta**

Glamrock Freddy's Mac 'n' Cheese 80

**Mango Salsa** 40**marshmallows**

Pirate Plunderbar Endorsed by Foxy 100

**mayonnaise**

Burger Sauce 30

Chica's Ultimate Thai Chicken Burger 56

Dipping Sauce 44

Sriracha Mayo 40

Zingy Mayo 42

**Medjool dates**

Sunnydrop's Energy Balls 104

**milk**

Glamrock Freddy's Mac 'n' Cheese 80

Superstar Daycare Strawberry Shake 114

**mint**

Chica's Fiery Thai Chicken Salad!! 60

**lefty's Meat & Te Skewers** 34

Monty Gator's Green with Envy! 112

Monty's Mouthwatering Melon

Meltdown 120

Zingy Mayo 42

Zingy Salmon Lemongrass Skewers

Bonnie Style 46

**Mr. Hippo's Crispy Fish Bites** 44

**Monty Gator's Green with Envy!** 112

Monty's Mouthwatering Melon

Meltdown 120

Moondrop's Blueberry Pancakes 94

**mousse**

Roxanne Wolf's Chocolate & Cherry Mousse 98

**mozzarella cheese**

Circus Baby's Cheeey Garlic Bread with Sweet Balsamic Onions 22

Freddy Fazbear's Pepperoni X-Press 16

Freddy's Garlicky Pizza Twirls and Spicy Dip 20

Funtime Foxy's 3-Cheese Veggie Surprise 18

Security Breach Meatball Sub 32

**mushrooms**

Puppet's V-Egg-Te Benedict, The 92

**N**

**Nedd Bear's Popping Chicken Bites** 62

**noodles**

Zingy Salmon Lemongrass Skewers Bonnie Style 46

**nuts**

Sunnydrop's Energy Balls 104

**O**

**On the Prowl... Coconut Curry** 58

**onions**

Bonnie's Ultimate Burger with Crispy Buttermilk Onions 30

Circus Baby's Cheeey Garlic Bread with Sweet Balsamic Onions 22

**Glamrock Freddy's Fully Loaded Hot Dogs** 82

**Pickled Onion** 72

**P****pancakes**

Moondrop's Blueberry Pancakes 94

**panko bread crumbs**

Mr Hippo's Crispy Fish Bites 44

Nedd Bear's Popping Chicken Bites 62

**Parmesan cheese**

Freddy's Garlicky Pizza Twirls and Spicy Dip 20

Glamrock Freddy's Mac 'n' Cheese 80

**passion fruit**

Foxy's Fruity Cove Cooler 116

**pasta**

Glamrock Freddy's Mac 'n' Cheese 80

**patties**

Chica-Licious Thai Patties 54

Salmon Patties Prepared by Bonnie 38

Stage Fright Salmon Patty Sub 42

**peanut butter**

Chica's Fiery Thai Chicken Salad!! 60

Pirate Plunderbar Endoreded by Foxy 100

**peas**

Glamrock Freddy's Mac 'n' Cheese 80

**pepperoni**

Bonnie's Ultimate Burger with Crispy Buttermilk Onions 30

Freddy Fazbear's Pepperoni X-Press 16

Homemade Pickle 70

Pickled Cucumber 42

Pickled Onion 72

Pickled Salsa 74

**Pico de Gallo** 36**pine nuts**

Funtime Foxy's 3-Cheese Veggie Surprise 18

|                                      |  |  |
|--------------------------------------|--|--|
| <b>pineapple</b>                     | Pickle 70                                    | <b>sauces</b>                          |
| Foxy's Fruity Coava Cooler 116       | Pickled Cucumber 42                          | Burger Sauce 30                        |
| <b>Pirate Plunderbar Endorsed by</b> | <b>raspberries</b>                           | Chili Dipping Sauce 62                 |
| <b>Foxy 100</b>                      | Raspberry & White Chocolate Mr.              | Chocolate Sauce 24                     |
| <b>pizza</b>                         | Cupcakes 106                                 | Dipping Sauces 44, 52, 62              |
| Circus Baby's Cheesy Garlic Bread    | Sodaroni Slushy 118                          | Easy Chocolate Sauce 108               |
| with Sweet Balsamic Onions 22        | <b>red bell peppers</b>                      | Easy Plex Pizza Sauce 15               |
| Easy Plex Pizza Sauce 15             | Fazcade Pulled Pork Quesadillas 76           | Foxy's Quick 'n' Easy BBQ Sauce 68     |
| Fazbear's Dunking Cinnamon Sticks    | Funtime Foxy's 3-Cheese Veggie               | Hollandaise 90, 92                     |
| with Chocolate Sauce 24              | Surprise 18                                  | Sriracha Mayo 40                       |
| Freddy Fazbear's Pepperoni           | Mango Salsa 40                               | Tahini Dipping Sauce 52                |
| X-Press 16                           | Spicy Rice 44                                | Tomato Sauce 32                        |
| Freddy's Garlicky Pizza Twirls and   | Tomato Sauce 32                              | Zingy Mayo 42                          |
| Spicy Dip 20                         | <b>refried beans</b>                         | <b>sauerkraut</b>                      |
| Funtime Foxy's 3-Cheese Veggie       | Fazcade Pulled Pork Quesadillas 76           | Glamrock Freddy's Fully Loaded Hot     |
| Surprise 18                          | <b>relish</b>                                | Dogs 82                                |
| Pizzaplex Master Dough 14            | Gherkin Relish 82                            | <b>Security Breach Meatball Sub</b> 32 |
| <b>popcorn</b>                       | <b>rice</b>                                  | <b>semolina</b>                        |
| Nedd Bear's Popping Chicken          | Bonnie's Buddha Bowl 86                      | Pizzaplex Master Dough 14              |
| Bites 62                             | Spicy Rice 44                                | <b>shakes</b>                          |
| <b>pork</b>                          | <b>rice cereal</b>                           | Superstar Daycare Strawberry           |
| Fazcade Pulled Pork Quesadillas 76   | Pirate Plunderbar Endorsed by                | Shake 114                              |
| Fazer Blast Pulled Pork Tacos 72     | Foxy 100                                     | <b>skewers</b>                         |
| Foxy's Pulled Pork Master            | <b>rice noodles</b>                          | Lefty's Meat Bite Skewers 34           |
| Recipe 66                            | Zingy Salmon Lemongrass Skewers              | Zingy Salmon Lemongrass Skewers        |
| Foxy's Sloppy Pulled Pork Burger 70  | Bonnie Style 46                              | Bonnie Style 46                        |
| Funtime Freddy's Dirty Wedges with   | <b>Roxanne Wolf's Chocolate &amp; Cherry</b> | <b>Slaw</b> 56                         |
| Pulled Pork & Pickled Salsa 74       | Mousse 98                                    | <b>slushies</b>                        |
| <b>potatoes</b>                      | <b>S</b>                                     | Sodaroni Slushy 118                    |
| Funtime Freddy's Dirty Wedges with   | <b>salad</b>                                 | <b>soda water</b>                      |
| Pulled Pork & Pickled Salsa 74       | Chica's Fiery Thai Chicken Salad!!! 60       | Monty's Mouthwatering Melon            |
| <b>pumpkin seeds</b>                 | <b>salmon</b>                                | Meltdown 120                           |
| Sunnydrop's Energy Balls 104         | Ballora's Salmon Burger 40                   | <b>Sodaroni Slushy</b> 118             |
| <b>Puppet's V-Egg-le Benedict,</b>   | Mr. Hippo's Crispy Fish Bites 44             | <b>sour cream</b>                      |
| <b>The</b> 92                        | Salmon Patties Prepared by                   | Dipping Sauce 44                       |
| <b>Q</b>                             | Bonnie 38                                    | El Chip's Fully Loaded Tortillas 36    |
| <b>quesadillas</b>                   | Stage Fright Salmon Party Sub 42             | Funtime Freddy's Dirty Wedges with     |
| Fazcade Pulled Pork Quesadillas 76   | Zingy Salmon Lemongrass Skewers              | Pulled Pork & Pickled Salsa 74         |
| <b>R</b>                             | Bonnie Style 46                              | Raspberry & White Chocolate Mr.        |
| <b>radishes</b>                      | <b>salsas</b>                                | Cupcakes 106                           |
| Bonnie's Buddha Bowl 86              | Avocado Salsa 90                             | <b>sparkling water</b>                 |
| Chica's Fiery Thai Chicken           | Mango Salsa 40                               | Sodaroni Slushy 118                    |
| Salad!!! 60                          | Pickled Salsa 74                             | <b>Spicy Dip</b> 20                    |
|                                      |  | <b>Spicy Rice</b> 44                   |

**spinach**

- Bonnie's Buddha Bowl 86
- Monty Gator's Green with Envy! 112
- Sriracha Mayo 40
- Stage Fright Salmon Patty Sub 42

**strawberries**

- Superstar Daycare Strawberry Shake 114

**subs**

- Security Breach Meatball Sub 32
- Stage Fright Salmon Patty Sub 42

**sugar snap peas**

- Zingy Salmon Lemongrass Skewers Bonnie Style 46

**sundried tomatoes**

- Glamrock Freddy's Mac 'n' Cheese 80

**sunflower seeds**

- Sunnydrop's Energy Balls 104

**Superstar Daycare Strawberry Shake 114****T****tacos**

- Fazer Blast Pulled Pork Tacos 72

**Tahini Dipping Sauce 52****Taleggio cheese**

- Funtime Foxy's 3-Cheese Veggie Surprise 18

**Thai chicken**

- Chica-Licious Thai Patties 54
- Chica's Fiery Thai Chicken Salad!!! 60
- Chica's Ultimate Thai Chicken Burger 56

**Thai curry paste**

- Chica-Licious Thai Patties 54
- On the Prowl... Coconut Curry 58

**Thai sweet chili sauce**

- Chica's Ultimate Thai Chicken Burger 56

**tofu**

- Bonnie's Buddha Bowl 86

**tomato ketchup**

- Foxy's Quick 'n' Easy BBQ Sauce 68

**tomatoes**

- Bonnie's Ultimate Burger with Crispy Buttermilk Onions 30

- Easy Plex Pizza Sauce 15

- Eggs Benedict with Glamrock

- Glamour 90

- Glamrock Freddy's Mac 'n'

- Cheese 80

- Lefty's Meat Bite Skewers 34

- Pickled Salsa 74

- Pico de Gallo 36

- Tomato Sauce 32

**tortilla chips**

- El Chip's Fully Loaded Tortillas 36

**tortilla wraps**

- Balloon Boy's Chicken & Chorizo

- Fajitas 84

- Fazcade Pulled Pork Quesadillas 76

**V****vanilla ice cream**

- Superstar Daycare Strawberry Shake 114

**W****watercress**

- Stage Fright Salmon Patty Sub 42

**watermelon**

- Monty's Mouthwatering Melon Meltdown 120

**Worcestershire sauce**

- Bonnie's Burgerlicious Burger Mix 28

- Foxy's Quick 'n' Easy BBQ Sauce 68

**Y****yellow bell peppers**

- Balloon Boy's Chicken & Chorizo Fajitas 84

**Z****Zingy Mayo 42****Zingy Salmon Lemongrass Skewers Bonnie Style 46****zucchini/courgette**

- Bonnie's Buddha Bowl 86

- Funtime Foxy's 3-Cheese Veggie Surprise 18



COME BACK



REAL SOON!

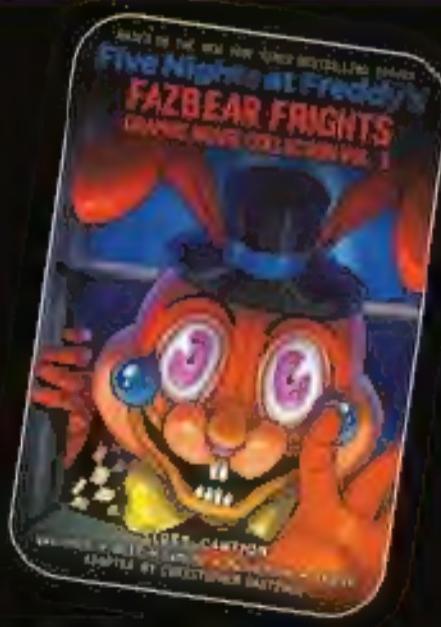
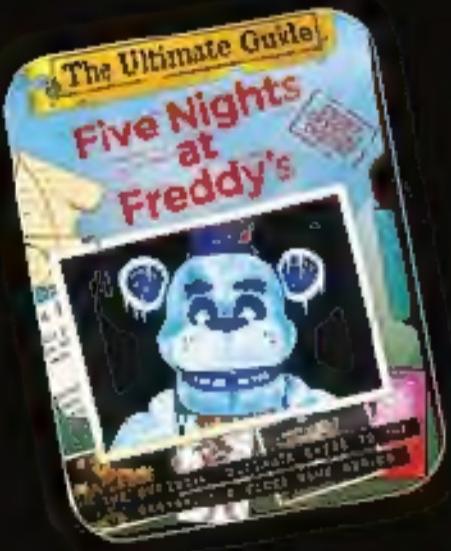


# LET'S GET COOKING!

Delight in over 40 tasty recipes inspired by the hit *Five Nights at Freddy's* games, with gorgeous, eye-popping photography. From **Freddy** **Fazbear's** **Pepperoni X-Press** and **Chica's Ultimate Thai Chicken Burger**, to **Foxy's Fruity Cove Cooler** and **Ei Chip's Fully Loaded Tortillas**, *The Official Five Nights at Freddy's Cookbook* is packed with mouthwatering recipes (including vegan and vegetarian options) that are hauntingly delicious.



THERE'S MORE  
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— TEEN —  
Ages 12 and up

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